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THE

MELLINS FOOD METHOD OF

PERCENTAGE FEEDING.

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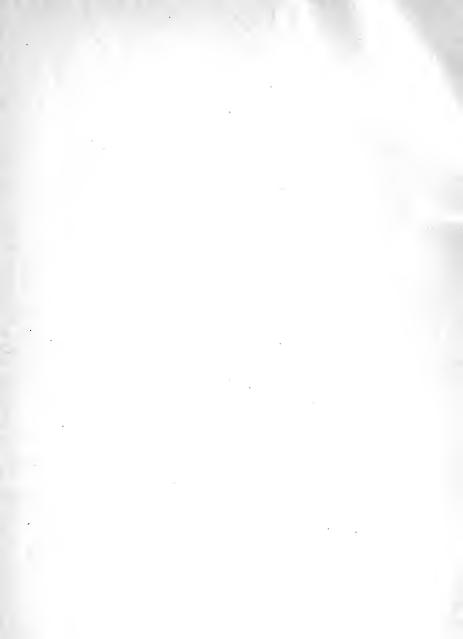
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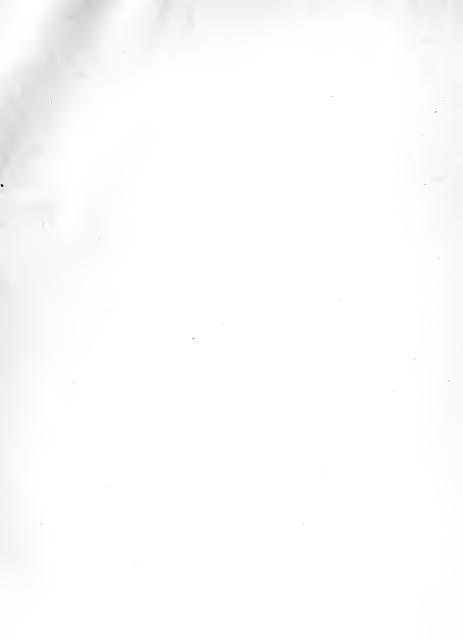


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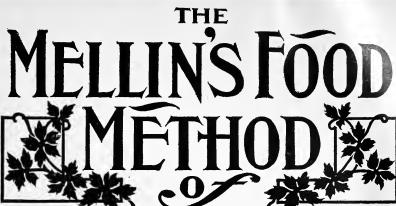








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PERCENTAGE FEEDING.



PRESS OF

MELLIN'S FOOD COMPANY, BOSTON, MASSACHUSETTS

1910

Copyright, 1908, by MELLIN'S FOOD CO. of North America Boston, Mass.

To the Physicians of the United States

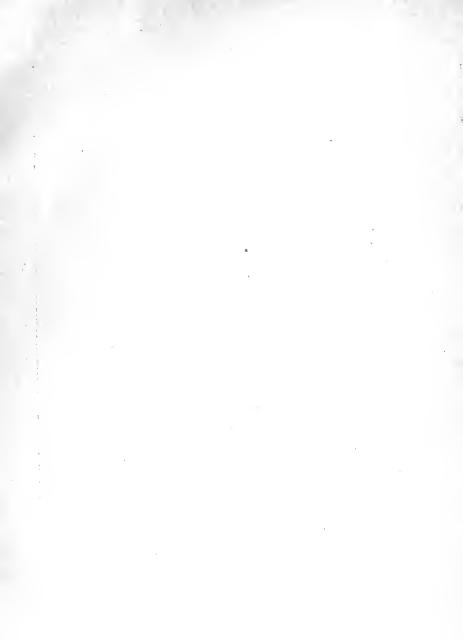
who are taking an increasing interest in the science of

Infant Feeding

and who have generously recognized the merits of

Mellin's Food

this book is dedicated



THE MELLIN'S FOOD METHOD

OF

PERCENTAGE FEEDING

IS AN ORIGINAL WORK. THE ANALYSES WERE MADE AND THE FORMULAS COMPUTED IN THE MELLIN'S FOOD COMPANY'S LABORATORY BY THE COMPANY'S CHEMISTS

MELLIN'S FOOD COMPANY OF NORTH AMERICA

THOMAS DOLIBER, Ph.G.,

President and Treasurer

CHARLES W. CHENEY, Ph.G.,

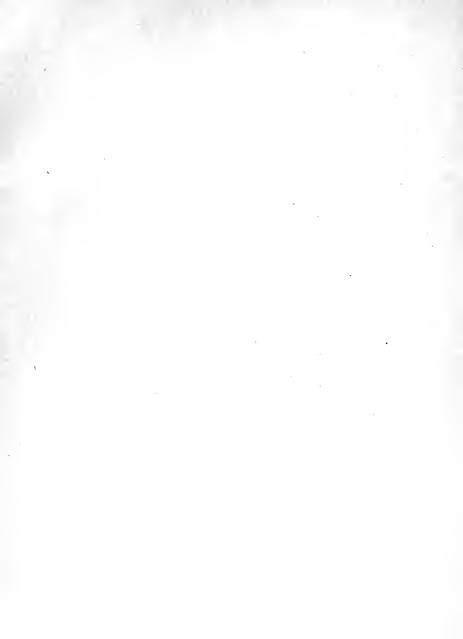
Vice-President

Superintendent of Mellin's Food Works and Laboratories

EDWARD E. BABB, Ph.G.,

Chief Chemist

Member of the American Chemical Society



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THE MELLIN'S FOOD METHOD

PERCENTAGE FEEDING

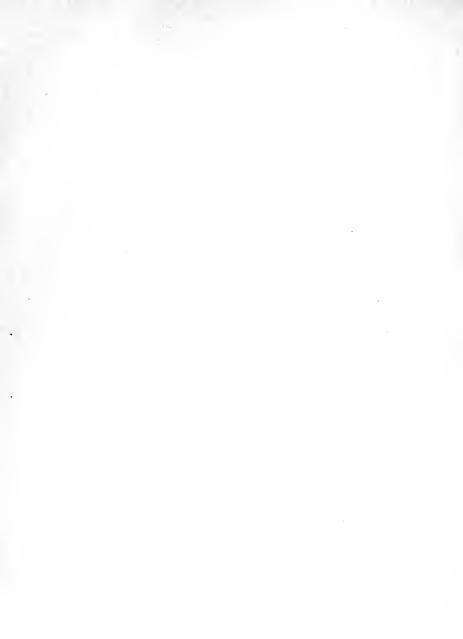
The Mellin's Food Method provides the physician with a means of using Mellin's Food in percentage feeding without the necessity of making calculations. By the use of the tables and formulas here presented, any desired composition in a feeding mixture may be obtained. The formulas show not only how great is the range of variations, but also that Mellin's Food, when used with milk, as it usually should be, has great adaptability and will meet any condition of infant feeding.

The use of these tables does not require any calculations, but is as nearly automatic as a work of this kind

can be.

The milk tables alone will be found of great value to the physician; they show two different methods for obtaining Creams, Top Milks, and Bottom Milks. These tables we believe to be reliable, as they are the result of a great many tests in our laboratory.

Mellin's Food is a true modifier of milk, for not only may any desired proportions of constituents be obtained, but also the physical condition of the casein of the milk is so changed by the Mellin's Food, that it does not form tough, indigestible curds in the stomach, so trying to the infant digestion.



THE MELLIN'S FOOD METHOD

OF

PERCENTAGE FEEDING

HOW TO USE THE MELLIN'S FOOD METHOD OF PERCENTAGE FEEDING

Late T us assume that we wish to make a mixture having Proteids 2%, Fat 3%, and Carbohydrates 7%. On turning to the Percentage Table Index we find on page 12, Proteids 2%, Fat 3%, Carbohydrates 7%. Against these percentages, we find Formula No. 331, page 116. Turning to page 116 we find Formula No. 331, which calls for

MELLIN'S FOOD

519 grains, or 4 level tablespoonfuls and 3 level teaspoonfuls Fat 3.00 FRESH MILK 2½ fluidounces Carb. 7.00

TOP MILK (10% Fat) 4½ fluidounces
WATER 9¾ fluidounces

This formula calls for Top Milk with 10% Fat. In the Top Milk Tables we find how to make Top Milk 10% Fat from different milks. We will suppose that the milk obtainable has $3\frac{1}{2}\%$ Fat; on page 161 is the table for preparing 10% Top Milk from milk containing 3.4% to 3.6% Fat.

HOW TO CHANGE PERCENTAGE OF CONSTITUENTS WHEN COMPOSITION IS KNOWN

Let us assume that we have a case of infant feeding which is not getting along satisfactorily. We will say that the baby is being fed with a mixture which, perhaps, contains too much Proteid, indicated by the undigested curds found in the stools; that the Fat and Carbohydrates seem about right and that we wish to reduce the Proteids about ½ of 1%. We turn to the Percentage Table Index, find the percentage formula which shows Proteids ½ of 1% less than the one now being used, but in which the other constituents are the same. We note the page and formula number against this Index Formula. The formula number on the page indicated will show the formula which will produce the exact proportions required.

Example: We will assume that a mixture is being used, the constituents of which are Proteids 2%, Fat 2%, and Carbohydrates 4%, and that a formula is desired which will give the following proportions of constituents: Proteids 1.5%, Fat 2%, Carbohydrates 4%.

We turn to the Percentage Table Index and find the desired percentage (page 8). This refers to page 74, Formula 213, where we find the formula which gives a mixture containing 1.5% Proteids, 2% Fat, and 4% Carbohydrates.

HOW TO CHANGE PERCENTAGE OF CONSTIT-UENTS WHEN COMPOSITION IS UNKNOWN

Let us assume that a child is taking a mixture, the percentage composition of which is not known. We find in the Formula Index (page 19) the group which contains the same ingredients as those in the mixture being used; then, turning to the pages indicated, find the formula giving similar quantities of Mellin's Food and of the other ingredients; the analysis of this formula shows very closely the composition of the mixture being used. If, for instance, it is desired to change the proportion of Fat, we look in the Percentage Table Index for the percentage having the desired variation. The corresponding formula will give definite directions which will produce the desired change. We will suppose that the following mixture is being given:

MELLIN'S FOOD MILK TOP MILK

WATER

3 tablespoonfuls

6 fluidounces

4 fluidounces

6 fluidounces

The nearest formula to this is (page 89) No. 395:

MELLIN'S FOOD
3 tablespoonfuls
MILK 5½ fluidounces
TOP MILK 4 fluidounces
WATER 6½ fluidounces

which has the following composition:

Proteids 2.49
Fat 3.02
Carbohydrates 6.01

or in round numbers, Proteids 2.5%, Fat 3%, Carbohydrates 6%.

If we wish to reduce the Fat ½ of 1%, we find in the Percentage Table Index the proportions, Proteids 2.5%, Fat 2.5%, and Carbohydrates 6% (page 15). This refers us to page 89, Formula 389, which gives the desired percentage of constituents.

From the foregoing, the physician will at once see that the Mellin's Food Method is a simple, practical, and accurate system for making any possible combination of Proteids, Fat, and Carbohydrates in a mixture for infant feeding. The Mellin's Food Method is a time-saver and a short cut which will save many hours of tedious computation and will furnish correct formulas which may be relied upon implicitly, the variation, excepting in one or two formulas, not being more than 5/100 of 1% from the formula required.

The table of formulas is large and contains practically every probable formula desired; also many which never will be used, as they are not properly balanced rations, their proportions departing so far from those in human milk and also from those in mixtures recommended by leading pediatrists as to be abnormal, but they are included in the tables in order to complete all the variations from the lowest to the highest.

The Proteids range from .3 of 1% to 3.5%The Fats range from 0 to 4 % The Carbohydrates from 2% to 7 %

The Proteids, with a few exceptions, rise from the lower to the next higher by a uniform difference of .25 of 1%. The Fats and Carbohydrates, except in a few cases, rise from the lower to the next higher by a uniform difference of .5 of 1%. These differences are believed to be sufficiently small to meet all the requirements of infant feeding, and the range of analyses embraces all the combinations of Proteids, Fats, and Carbohydrates advised by specialists in this line of work to meet the varying requirements of infant feeding. For temporary feeding, there will be found many formulas in which the nutritive value is low, but which will be found invaluable in starting very delicate cases and cases requiring radical changes from normal feeding.

The formulas of Mellin's Food with Water and Mellin's Food with Whey are formulas which have been found exceedingly useful in many cases where the stomach does not tolerate milk in any quantity; beginning with such formulas as these, milk should be gradually added until the child is able to take and retain a full and properly balanced ration.

There have been several attempts to make practical tables of formulas for percentage feeding, but the Mellin's Food Method is the first, we believe, to furnish a simple, automatic, practical table, which calls for absolutely no mathematical work on the part of the physician, and which gives at once a formula for a given proportion of Proteids, Fat, and Carbohydrates.

These tables are accurate and the result is less than 5/100 of 1% above or below the percentage desired. These small differences are well within the errors or differences in practical measurement of materials and the variability in the composition of milk, cream, etc. This extreme accuracy in some cases makes necessary the use of apparently small quantities of some of the ingredients, but with ordinary care any formula in this book may be prepared.

The Mellin's Food Method enables the physician readily and surely to give definite directions for such changes and modifications as may seem best.

The modifications are retained under the supervision of the physician, who can, if necessary, change the proportions of a feeding mixture at any time and know what is being given without a long, tedious task of calculation and with a certainty of knowing that the combination ordered will produce the desired percentage. Having decided on the percentage to be used the proper combination may be found immediately. The physician will at once comprehend the advantages of the Mellin's Food Method of Percentage Feeding; its simplicity, its accuracy, and its adaptability. The Mellin's Food Method of Percentage Feeding is designed as an aid to the physician in modifying milk, that by its use he may obtain accurate results and know just what proportions of constituents are being given to the infant.

CALORIE - FUEL VALUE

The value of food as fuel, or heat-giving property, is expressed in terms of potential energy. The unit commonly used is the Calorie, which is the amount of heat which will raise the temperature of a kilogram of water I degree C.

The Caloric value of Protein, Fats, and Carbohydrates generally adopted is as follows (Rubner):

I	gramme	of	Protein	4.1	Calories
I	"	"	Fat	9.3	"
1	46	"	Carbohydrates	4.1	"

The quantity of food required by artificially fed infants varies according to the conditions of the infant. The daily number of Calories required varies from 70 to 100 Calories per kilogram of weight of the child.

This would apply as follows: Take, for example, an infant 3 months old whose weight is 13 lbs. There being, approximately, 2.2 lbs. in a kilogram, the weight expressed in kilograms would be 5.9 kilos. Multiplying the number of kilos by 70 gives 413 Calories, the number of Calories per day needed by an infant of 3 months and 13 lbs. weight.

The following formula for an infant of 3 months, page 23, Formula 311, gives 13.5 Calories per fluidounce.

Proteids 2.01
Fat 1.83
Carbohydrates 4.51
Calorie value

13.5

Thirty (30) fluidounces in 24 hours at 13.5 Calories per fluidounce equals 405 Calories in 24 hours, which should be sufficient. As the Protein, Fats, and Carbohydrates are interchangeable, so far as the Caloric value is concerned, the Fats may be reduced or the Carbohydrates increased or all the constituents varied to meet the digestive ability and condition of the

infant so long as the total Caloric value is maintained. For instance, in the foregoing formula, if the Fat be found excessive for a given infant, then the Fat can be reduced and the Carbohydrates increased to maintain the total Caloric value, as follows, page 29, Formula 306:

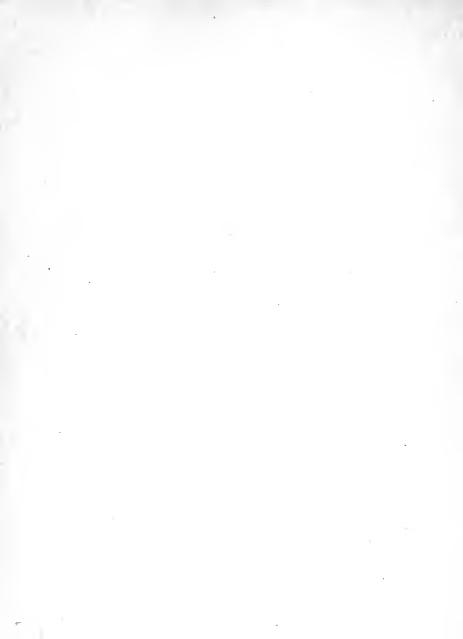
Proteids 1.99
Fat 1.51
Carbohydrates 5.03
Calorie value 13.3

Thirty (30) fluidounces in 24 hours at 13.3 Calories per fluidounce equals 399 Calories in 24 hours.

In case any physician meets with any difficulty in using these formulas or tables, or by any chance wishes for a formula not included in these tables, we shall be pleased to answer inquiries and will furnish any formulas desired on request.

We will appreciate any correspondence from physicians on The Mellin's Food Method of Percentage Feeding, and on the subject of Infant Feeding with Mellin's Food.

MELLIN'S FOOD COMPANY BOSTON, MASS.



Giving Formulas

from

Proteids .30%	Fat .oo%	Carbohydrates 2.25%
,	to	
Proteids 3.50%	Fat 4.00%	Carbohydrates 7.00%

In these formulas there are both animal and vegetable proteids; the former of the milk, the latter of Mellin's Food.

The fat is milk fat; Mellin's Food containing but a trace of fat.

The carbohydrates are lactose of the milk and maltose and dextrin of Mellin's Food. Mellin's Food is starch free.

PROTEIDS	FAT	CARBOHYDRATES	Page	Formula Number
.30	.00	2.25	154	I
.30	.50	2.00	130	. 2
•35	1.00	2.00	130	3
•35	.00	3.00	154	4
-35	.50	2.50	130	5 6
∙35	1.00	2.50	131	6
.50	.50	2.00	67	7 8
.50	.50	2.50	71	8
.50	.50	3.00	147	9
.50	.50	3.50	147	10
.50	1.00	2.00	146	11
.50	1.00	2.50	130	12
.50	1.00	3.00	44	13
.50	1.00	3.50	132	14
.50	1.50	3.00	131	15
.50	1.50	3.50	131	16
.50	2.00	3.00	44	17
.50	2.00	3.50	, 131	18
.60	.00	4.35	154	19
.60	.50	4.00	133	20
.60	.50	4.50	136	21
.бо	1.00	4.00	133	22
.60	1.00	4.50	135	23
.60	1.25	2.00	146	24
.60	1.50	4.00	132	25
.60	1.50	4.50	135	26
.60	2.00	4.00	132	27
.60	2.00	4.50	133	28

PROTEIDS	FAT	CARBOHYDRATES	Page	Formula Number			
.60	2.50	4.00	132	29			
.60	2.50	4.50	134	30			
.00	2.50	4.50	134	30			
•75	.15	4.65	156	31			
.75	.50	2.50	22	32			
.75	.50	3.00	74	33			
-75	.50	3.50	83	34			
.75	.50	4.00	148	35			
.75	.50	4.50	103	35 36			
-75	.50	5.00	150	37			
.75	.50	5.50	138	37 38			
./3	.50	3.30	*30	30			
-75	1.00	2.00	64	39			
.75	1.00	2.50	68	40			
•75	1.00	3.00	147	41			
.75	1.00	3.50	83	42			
.75	1.00	4.00	93	43			
.75	1.00	4.50	134	44			
.75	1.00	5.00	136	45			
.75	1.00	5.50	139	46			
,,,		3.3-		7			
·75	1.50	3.00	76	47			
·75	1.50	3.50	44	48			
·75	1.50	4.00	45	49			
.75	1.50	4.50	134	50			
·75	1.50	5.00	136	51			
·75	1.50	5.50	139	52			
·75	2.00	3.00	44	53			
·75	2.00	3.50	45	54			
·75	2.00	4.00	45	55			
·75	2.00	4.50	134	56			
·75	2.00	5.00	136	57			
∙ ∙75	2.00	5.50	138	58			
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PROTEIDS	FAT	Carbohydrates	Page	Formula Number
.75 .75 .75	2.50 2.50 2.50 2.50	4.00 4.50 5.00 5.50	46 135 137 139	59 60 61 62
•75 •75 •75	3.00 3.00 3.00	4.50 5.00 5.50	133 137 138	63 64 65
·75	3.50 4.00	5.00 5.00	137	66 67
.90 1.00	.20 .25	5.25 5.85	156 156	68 69
1.00 1.00 1.00 1.00 1.00 1.00	.50 .50 .50 .50 .50 .50	3.00 3.50 4.00 4.50 5.00 5.50 6.00	28 124 125 24 105 113 151	70 71 72 73 74 75 76
1.00	.50 .50	6.50 7.00	120 56	77 78
1.00 1.00 1.00 1.00 1.00 1.00 1.00 1.00	1.00 1.00 1.00 1.00 1.00 1.00 1.00 1.00	2.00 2.25 2.50 3.00 3.50 4.00 4.50 5.00 5.50 6.00 6.50 7.00	64 22 65 69 76 87 148 105 150 117 54	79 80 81 82 83 84 85 86 87 88 89

Proteids	FAT	Carbohydrates	Page	FORMULA NUMBER
1.00	1.50	3.00	146	91
1.00	1.50	3.50	77	92
1.00	1.50	4.00	87	93
1.00	1.50	4.50	148	94
1.00	1.50	5.00	105	95
1.00	1.50	5.50	50	96
1.00	1.50	6.00	52	97
1.00	1.50	6.50	54	98
1.00	1.50	. 7.00	142	99
1.00	1.75	2.75	146	100
1.00	2.00	3.00	71	101
1.00	2.00	3.50	77	102
1.00	2.00	4.00	88	103
1.00	2.00	4.50	97	104
1.00	2.00	5.00	47	105
1.00	2.00	5.50	50	106
1.00	2.00	6.00	52	107
1.00	2.00	6.50	55	108
1.00	2.00	7.00	142	109
1.00	2.50	4.00	45	110
1.00	2.50	4.50	46	III
1.00	2.50	5.00	48	112
1.00	2.50	5.50	50	113
1.00	2.50	6.00	140	114
1.00	2.50	6.50	141	115
1.00	2.50	7.00	142	116
1.00	3.00	4.50	46	117
1.00	3.00	5.00	135	118
1.00	3.00	5.50	49 •	119
1.00	3.00	6.00	140	120
1.00	3.00	6.50	141	121
1.00	3.00	7.00	143	122
1.00	3.00	7.00	143	122A

PROTEIDS	Fat	Carbohydrates	Page	FORMULA NUMBER
1.00	3.50	5.00	48	123
1.00	3.50	5.50	5 r	124
1.00	3.50	6.00	139	125
1.00	3.50	6.50	141	126
1,00	3.50	7.00	143	127
		•		
1.00	4.00	5.00	48	128
1.00	4.00	5.50	50	129
1.00	4.00	6.00	140	130
1.00	4.00	6.50	141	131
1.00	4.00	7.00	144	132
1.00	4.00	7.00	144	. 132A
1.25	.50	4.00	125	133
1.25	.50	4.50	33	134
1.25	.50	5.00	126	135
1.25	.50	5.50	39	136
1.25	.50	6.00	128	137
1.25	.50	6.50	25	138
1.25	.50	7.00	121	139
1.25	1.00	4.00	80	140
1.25	1.00	4.50	90	141
1.25	1.00	5.00	100	142
1.25	1.00	5.50	108	143
1.25	1.00	6.00	114	144
1.25	1.00	6.50	119	145
1.25	1.00	7.00	121	146
7.05	7.50	3.00	67	147
1.25	1.50	_		148
1.25	1.50	3.50 4.00	73 80	149
1.25	1.50		90	150
1.25	1.50	4.50	148	151
1.25	1.50	5.00 5.50	108	152
1.25	1.50	3.30	100	132

PROTEIDS								
1.25 1.50 6.50 151 154 1.25 1.50 7.00 121 155 1.25 1.50 3.00 67 156 1.25 2.00 3.50 73 157 1.25 2.00 4.00 80 158 1.25 2.00 4.50 90 159 1.25 2.00 5.00 100 160 1.25 2.00 5.50 149 161 1.25 2.00 6.50 119 163 1.25 2.00 6.50 119 163 1.25 2.00 6.50 119 163 1.25 2.50 4.00 80 165 1.25 2.50 4.50 90 166 1.25 2.50 4.50 90 166 1.25 2.50 5.50 150 168 1.25 2.50 5.50 150 168 1.25 2.50 6.50 53 170 1.25 3.00	PROTEIDS	FAT	Carbohydrates	Page				
1.25 1.50 6.50 151 154 1.25 1.50 7.00 121 155 1.25 1.50 7.00 121 155 1.25 2.00 3.00 67 156 1.25 2.00 3.50 73 157 1.25 2.00 4.00 80 158 1.25 2.00 5.00 100 160 1.25 2.00 5.50 149 161 1.25 2.00 6.00 115 162 1.25 2.00 6.50 119 163 1.25 2.00 6.50 119 163 1.25 2.00 7.00 55 164 1.25 2.50 4.00 80 165 1.25 2.50 4.50 90 166 1.25 2.50 4.50 90 166 1.25 2.50 5.50 150 168 1.25 2.50 5.50 53 170 1.25 3.00	1.25	1.50	6.00	114	153			
1.25 1.50 7.00 121 155 1.25 2.00 3.00 67 156 1.25 2.00 3.50 73 157 1.25 2.00 4.00 80 158 1.25 2.00 4.50 90 159 1.25 2.00 5.50 149 161 1.25 2.00 6.00 115 162 1.25 2.00 6.50 119 163 1.25 2.00 7.00 55 164 1.25 2.50 4.00 80 165 1.25 2.50 4.50 90 166 1.25 2.50 4.50 90 166 1.25 2.50 5.50 150 168 1.25 2.50 5.50 150 168 1.25 2.50 6.00 51 169 1.25 2.50 6.50 53 170 1.25 3.00 4.50 91 172 1.25 3.00 5.50 48 174 1.25 3.00 5.50 48 174 1.25 3.00 6.50 53 176 <td></td> <td>_</td> <td>6.50</td> <td>151</td> <td></td>		_	6.50	151				
1.25 2.00 3.50 73 157 1.25 2.00 4.00 80 158 1.25 2.00 4.50 90 159 1.25 2.00 5.00 100 160 1.25 2.00 5.50 149 161 1.25 2.00 6.50 119 163 1.25 2.00 7.00 55 164 1.25 2.50 4.00 80 165 1.25 2.50 4.50 90 166 1.25 2.50 4.50 90 166 1.25 2.50 5.50 150 168 1.25 2.50 5.50 150 168 1.25 2.50 6.50 53 170 1.25 2.50 6.50 53 170 1.25 3.00 4.50 91 172 1.25 3.00 5.50 48 174 1.25 3.00 5.50 48 174 1.25 3.00 <t< td=""><td></td><td></td><td></td><td></td><td></td></t<>								
1.25 2.00 3.50 73 157 1.25 2.00 4.00 80 158 1.25 2.00 4.50 90 159 1.25 2.00 5.00 100 160 1.25 2.00 5.50 149 161 1.25 2.00 6.50 119 163 1.25 2.00 7.00 55 164 1.25 2.50 4.00 80 165 1.25 2.50 4.50 90 166 1.25 2.50 4.50 90 166 1.25 2.50 5.50 150 168 1.25 2.50 5.50 150 168 1.25 2.50 6.50 53 170 1.25 2.50 6.50 53 170 1.25 3.00 4.50 91 172 1.25 3.00 5.50 48 174 1.25 3.00 5.50 48 174 1.25 3.00 <t< td=""><td></td><td></td><td></td><td></td><td></td></t<>								
1.25 2.00 4.00 80 158 1.25 2.00 4.50 90 159 1.25 2.00 5.00 100 160 1.25 2.00 5.50 149 161 1.25 2.00 6.50 119 163 1.25 2.00 7.00 55 164 1.25 2.50 4.00 80 165 1.25 2.50 4.50 90 166 1.25 2.50 5.00 100 167 1.25 2.50 5.50 150 168 1.25 2.50 5.50 150 168 1.25 2.50 6.50 53 170 1.25 2.50 6.50 53 170 1.25 3.00 4.50 91 172 1.25 3.00 5.50 46 173 1.25 3.00 5.50 48 174 1.25 3.00 5.50 53 176 1.25 3.00 <	1.25	2.00	3.00	67	156			
1.25 2.00 4.00 80 158 1.25 2.00 4.50 90 159 1.25 2.00 5.00 100 160 1.25 2.00 5.50 149 161 1.25 2.00 6.50 119 163 1.25 2.00 7.00 55 164 1.25 2.50 4.00 80 165 1.25 2.50 4.50 90 166 1.25 2.50 5.50 150 168 1.25 2.50 5.50 150 168 1.25 2.50 5.50 150 168 1.25 2.50 6.50 53 170 1.25 2.50 6.50 53 170 1.25 3.00 4.50 91 172 1.25 3.00 5.50 46 173 1.25 3.00 5.50 48 174 1.25 3.00 5.50 53 176 1.25 3.00 <	1.25	2.00	3.50	73	157			
1.25 2.00 5.00 100 160 1.25 2.00 5.50 149 161 1.25 2.00 6.00 115 162 1.25 2.00 7.00 55 164 1.25 2.50 4.00 80 165 1.25 2.50 4.50 90 166 1.25 2.50 5.00 100 167 1.25 2.50 5.50 150 168 1.25 2.50 5.50 51 169 1.25 2.50 6.50 51 169 1.25 2.50 6.50 53 170 1.25 2.50 7.00 56 171 1.25 3.00 4.50 91 172 1.25 3.00 5.50 46 173 1.25 3.00 5.50 48 174 1.25 3.00 6.50 53 176 1.25 3.50 5.50 47 178 1.25 3.50 <t< td=""><td></td><td>2.00</td><td></td><td></td><td>158</td></t<>		2.00			158			
1.25 2.00 5.50 149 161 1.25 2.00 6.00 115 162 1.25 2.00 6.50 119 163 1.25 2.00 7.00 55 164 1.25 2.50 4.00 80 165 1.25 2.50 4.50 90 166 1.25 2.50 5.00 100 167 1.25 2.50 5.50 150 168 1.25 2.50 6.50 51 169 1.25 2.50 6.50 53 170 1.25 2.50 7.00 56 171 1.25 3.00 4.50 91 172 1.25 3.00 5.00 46 173 1.25 3.00 5.50 48 174 1.25 3.00 6.50 53 176 1.25 3.00 7.00 56 177 1.25 3.50 5.50 47 178 1.25 3.50 <t< td=""><td>1.25</td><td>2.00</td><td>4.50</td><td>90</td><td>159</td></t<>	1.25	2.00	4.50	90	159			
1.25 2.00 5.50 149 161 1.25 2.00 6.00 115 162 1.25 2.00 6.50 119 163 1.25 2.00 7.00 55 164 1.25 2.50 4.00 80 165 1.25 2.50 4.50 90 166 1.25 2.50 5.00 100 167 1.25 2.50 5.50 150 168 1.25 2.50 6.50 51 169 1.25 2.50 6.50 53 170 1.25 3.00 4.50 91 172 1.25 3.00 4.50 91 172 1.25 3.00 5.50 48 174 1.25 3.00 6.00 138 175 1.25 3.00 6.50 53 176 1.25 3.00 7.00 56 177 1.25 3.50 5.50 47 178 1.25 3.50 <	1.25	2.00	5.00	100				
1.25 2.00 6.50 119 163 1.25 2.00 7.00 55 164 1.25 2.50 4.00 80 165 1.25 2.50 4.50 90 166 1.25 2.50 5.00 100 167 1.25 2.50 5.50 150 168 1.25 2.50 6.50 51 169 1.25 2.50 6.50 53 170 1.25 2.50 7.00 56 171 1.25 3.00 4.50 91 172 1.25 3.00 5.00 46 173 1.25 3.00 5.50 48 174 1.25 3.00 6.00 138 175 1.25 3.00 7.00 56 177 1.25 3.50 5.50 47 178 1.25 3.50 5.50 49 179 1.25 3.50 5.50 51 180		2.00	5.50	149				
1.25 2.00 7.00 55 164 1.25 2.50 4.00 80 165 1.25 2.50 4.50 90 166 1.25 2.50 5.00 100 167 1.25 2.50 5.50 150 168 1.25 2.50 6.50 51 169 1.25 2.50 6.50 53 170 1.25 2.50 7.00 56 171 1.25 3.00 4.50 91 172 1.25 3.00 5.00 46 173 1.25 3.00 5.50 48 174 1.25 3.00 6.50 53 176 1.25 3.00 7.00 56 177 1.25 3.50 5.50 47 178 1.25 3.50 5.50 49 179 1.25 3.50 5.50 51 180	1.25	2.00	6.00	115				
1.25 2.50 4.00 80 165 1.25 2.50 4.50 90 166 1.25 2.50 5.00 100 167 1.25 2.50 5.50 150 168 1.25 2.50 6.00 51 169 1.25 2.50 6.50 53 170 1.25 2.50 7.00 56 171 1.25 3.00 4.50 91 172 1.25 3.00 5.00 46 173 1.25 3.00 5.50 48 174 1.25 3.00 6.50 53 176 1.25 3.00 7.00 56 177 1.25 3.50 5.50 47 178 1.25 3.50 5.50 49 179 1.25 3.50 5.50 51 180	1.25	2.00	6.50	119				
1.25 2.50 4.50 90 166 1.25 2.50 5.00 100 167 1.25 2.50 5.50 150 168 1.25 2.50 6.00 51 169 1.25 2.50 6.50 53 170 1.25 2.50 7.00 56 171 1.25 3.00 4.50 91 172 1.25 3.00 5.00 46 173 1.25 3.00 5.50 48 174 1.25 3.00 6.50 53 176 1.25 3.00 7.00 56 177 1.25 3.50 5.50 47 178 1.25 3.50 5.50 49 179 1.25 3.50 5.50 51 180	1.25	2.00	7.00	55	164			
1.25 2.50 4.50 90 166 1.25 2.50 5.00 100 167 1.25 2.50 5.50 150 168 1.25 2.50 6.00 51 169 1.25 2.50 6.50 53 170 1.25 2.50 7.00 56 171 1.25 3.00 4.50 91 172 1.25 3.00 5.00 46 173 1.25 3.00 5.50 48 174 1.25 3.00 6.50 53 176 1.25 3.00 7.00 56 177 1.25 3.50 5.50 47 178 1.25 3.50 5.50 49 179 1.25 3.50 5.50 51 180								
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1.25 2.50 5.50 150 168 1.25 2.50 6.00 51 169 1.25 2.50 6.50 53 170 1.25 2.50 7.00 56 171 1.25 3.00 4.50 91 172 1.25 3.00 5.00 46 173 1.25 3.00 5.50 48 174 1.25 3.00 6.00 138 175 1.25 3.00 6.50 53 176 1.25 3.00 7.00 56 177 1.25 3.50 5.00 47 178 1.25 3.50 5.50 49 179 1.25 3.50 5.50 51 180	1.25		4.50	90	166			
1.25 2.50 6.00 51 169 1.25 2.50 6.50 53 170 1.25 2.50 7.00 56 171 1.25 3.00 4.50 91 172 1.25 3.00 5.00 46 173 1.25 3.00 5.50 48 174 1.25 3.00 6.00 138 175 1.25 3.00 6.50 53 176 1.25 3.00 7.00 56 177 1.25 3.50 5.50 47 178 1.25 3.50 5.50 49 179 1.25 3.50 5.50 51 180	1.25	2.50	5.00	100	167			
1.25 2.50 6.50 53 170 1.25 2.50 7.00 56 171 1.25 3.00 4.50 91 172 1.25 3.00 5.00 46 173 1.25 3.00 5.50 48 174 1.25 3.00 6.00 138 175 1.25 3.00 6.50 53 176 1.25 3.00 7.00 56 177 1.25 3.50 5.50 49 179 1.25 3.50 5.50 49 179 1.25 3.50 6.00 51 180	1.25	2.50	5.50	. 150				
1.25 2.50 7.00 56 171 1.25 3.00 4.50 91 172 1.25 3.00 5.00 46 173 1.25 3.00 5.50 48 174 1.25 3.00 6.00 138 175 1.25 3.00 6.50 53 176 1.25 3.00 7.00 56 177 1.25 3.50 5.00 47 178 1.25 3.50 5.50 49 179 1.25 3.50 6.00 51 180	1.25	2.50			169			
1.25 2.50 7.00 56 171 1.25 3.00 4.50 91 172 1.25 3.00 5.00 46 173 1.25 3.00 5.50 48 174 1.25 3.00 6.00 138 175 1.25 3.00 6.50 53 176 1.25 3.00 7.00 56 177 1.25 3.50 5.00 47 178 1.25 3.50 5.50 49 179 1.25 3.50 6.00 51 180	1.25	2.50	6.50	53	. 170			
1.25 3.00 5.00 46 173 1.25 3.00 5.50 48 174 1.25 3.00 6.00 138 175 1.25 3.00 6.50 53 176 1.25 3.00 7.00 56 177 1.25 3.50 5.00 47 178 1.25 3.50 5.50 49 179 1.25 3.50 6.00 51 180	1.25	2.50	7.00	56	171			
1.25 3.00 5.00 46 173 1.25 3.00 5.50 48 174 1.25 3.00 6.00 138 175 1.25 3.00 6.50 53 176 1.25 3.00 7.00 56 177 1.25 3.50 5.00 47 178 1.25 3.50 5.50 49 179 1.25 3.50 6.00 51 180								
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1.25 3.00 6.00 138 175 1.25 3.00 6.50 53 176 1.25 3.00 7.00 56 177 1.25 3.50 5.00 47 178 1.25 3.50 5.50 49 179 1.25 3.50 6.00 51 180	1.25	3.00						
1.25 3.00 6.50 53 176 1.25 3.00 7.00 56 177 1.25 3.50 5.00 47 178 1.25 3.50 5.50 49 179 1.25 3.50 6.00 51 180	1.25	3.00		48				
1.25 3.00 7.00 56 177 1.25 3.50 5.00 47 178 1.25 3.50 5.50 49 179 1.25 3.50 6.00 51 180	1.25	3.00		138				
1.25 3.50 5.00 47 178 1.25 3.50 5.50 49 179 1.25 3.50 6.00 51 180	1.25	3.00		53				
1.25 3.50 5.50 49 179 1.25 3.50 6.00 51 180	1.25	3.00	7.00	56	. 177			
1.25 3.50 5.50 49 179 1.25 3.50 6.00 51 180				4.77	7 FQ			
1.25 3.50 6.00 51 180	_			1	-			
3.5	_							
1.25 3.50 0.50 140 161	_		i					
1.25 3.50 7.00 55 182	1.25	3.50	7.00	33	102			

PROTEIDS	Fat	CARBOHYDRATES	Page	Formula Number
1.25	4.00	5.00	47	183
1.25	4.00	5.50	49	184
1.25	4.00	6.00	51	185
1.25	4.00	6.50	53	186
1.25	4.00	7.00	55	187
1.50	.50	4.00	124	188
1.50	.50	4.50	30	189
1.50	.50	5.00	34	190
1.50	.50	5.50	127	191
1.50	.50	6.00	128	192
1.50	.50	6.50	40	193
1.50	.50	7.00	128	194
1.50	1.00	4.00	124	195
1.50	1.00	4.50	31	196
1.50	1.00	5.00	35	197
1.50	1.00	5.50	25	198
1.50	1.00	6.00	110	199
1.50	1.00	6.50	116	200
1.50	1.00	7.00	120	201
1.50	1.50	3.00	64	202
1.50	1.50	3.50	69	203
1.50	1.50	4.00	74	204
1.50	1.50	4.50	85	205
1.50	1.50	5.00	93	206
1.50	1.50	5.50	103	207
1.50	1.50	6.00	110	208
1.50	1.50	6.50	117	209
1.50	1.50	7.00	151	210
1.50	2.00	3.00	65	211
1.50	2.00	3.50	69	212
1.50	2.00	4.00	74	213

PROTEIDS	FAT	CARBOHYDRATES	Page	FORMULA NUMBER	
1.50	2.00	4.50	85	214	
1.50	2.00	5.00 5.50	94	215	
1.50	2.00		149	216	
1.50	2.00 2.00	6.00	110	217	
1.50		6.50	117	218	
1.50	2.00	7.00	120	219	
1.50	2.50	4.00	147	220	
1.50	2.50	4.50	83	221	
1.50	2.50	5.00	94	222	
1.50	2.50	5.50	103	223	
1.50	2.50	6.00	110	224	
1.50	2.50	6.50	117	225	
1.50	2.50	7.00	120	226	
1.50	3.00	4.50	83	227	
1.50	3.00	5.00	94	228	
1.50	3.00	5.50	103	229	
1.50	3.00	6.00	III	230	
1.50	3.00	6.50	116	231	
1.50	3.00	7.00	53	232	
1.50	3.50	5.00	94	233	
1.50	3.50	5.50	104	234	
1.50	3.50	6.00	111	235	
1.50	3.50	6.50	52	236	
1.50	3.50	7.00	54	237	
1.50	4.00	5.00	95	238	
1.50	4.00	5.50	47	239	
1.50	4.00	6.00	49	240	
1.50	4.00	6.50	52	241	
1.50	4.00	7.00	54	242	

Proteids	FAT	CARBOHYDRATES	Page	Formula Number
1.75	.50	4.00	58	243
1.75	.50	4.50	58	244
1.75	.50	5.00	59	245
1.75	.50	5.50	126	246
1.75	.50	6.00 '	127	247
1.75	.50	6.50	40	248
1.75	.50	7.00	41	249
1.75	1.00	4.00	124	250
1.75	1.00	4.50	28	251
1.75	1.00	5.00	. 32	252
1.75	1.00	5.50	36	253
1.75	1.00	6.00	127	254
1.75	1.00	6.50	40	255
1.75	1.00	7.00	41	256
1.75	1.50	3.50	22	257
1.75	1.50	4.00 4.50	22	258
1.75	1.50		23	259
1.75	1.50	5.00	88	260
1.75	1.50	5.50	97	261
1.75	1.50	6.00	106	262
1.75	1.50	6.50	114	263
1.75	1.50	7.00	118	264
1.75	2.00	3.50	65	265
1.75	2.00	4.00	69	266
1.75	2.00	4.50	79	267
1.75	2.00	5.00	88	268
1.75	2.00	5.50	97	269
1.75	2.00	6.00	106	270
1.75	2.00	6.50	114	271
1.75	2.00	7.00	118	272

PROTEIDS	FAT	Carbohydrates	Page	Formula Number
1.75	2.50	4.00	70	273
1.75	2.50	4.50	77	274
1.75	2.50	5.00	88	275
1.75	2.50	5.50	98	275
1.75	2.50	` 6.00	106	277
1.75	2.50	6.50	112	278
1.75	2.50	7.00	118	279
1.75	3.00	4.50	77	280
1.75	3.00	5.00	77 89	281
1.75	3.00	5.50	98	282
1.75	3.00	6.00	106	283
1.75	3.00	6.50	113	284
1.75	3.00	7.00	118	285
1./3	, 3.00	7.00	110	
1.75	3.50	5.00	89	286
1.75	3.50	5.50	98	287
1.75	3.50	6.00	107	288
1.75	3.50	6.50	113	289
1.75	3.50	7.00	119	290
1.75	4.00	5.00	87	291
1.75	4.00	5.50	98	292
1.75	4.00	6.00	107	293
1.75	4.00	6.50	113	294
1.75	4.00	7.00	119	295
2.00	.50	5.00	58	296
2.00	.50	5.50	59	
2.00	.50	6.00	61	297 298
2.00	.50	6.50	62	_
2.00	.50	7.00	62	299 300

Proteids	FAT	Carbohydrates	Page	Formula Number	
2.00	1.00	5.00	29	301	
2.00	1.00	5.50	33	302	
2.00	1.00	6.00	126	303	
2.00	1.00	б.50	127	304	
2.00	1.00	7.00	40	305	
2.00	1.50	5.00	29	306	
2.00	1.50	5.50	33	307	
2.00	1.50	6.00	37	308	
2.00	1.50	6.50	25	309	
2.00	1.50	7.00	115	310	
2.00	1.75	4.50	23	311	
2.00	2.00	4.00	66	312	
2.00	2.00	4.50	72	313	
2.00	2.00	5.00	81	314	
2.00	2.00	5.50	91	315	
2.00	2.00	6.00	100	316	
2.00	2.00	6.50	108	317	
2.00	2.00	7.00	115	318	
2.00	2.50	4.00	66	319	
2.00	2.50	4.50	72	320	
2.00	2.50	5.00	81	321	
2.00	2.50	5.50	91	322	
2.00	2.50	6.00	IOI	323	
2.00	2.50	6.50	109	324	
2.00	2.50	7.00	115	325	
2.00	3.00	4.50	72	326	
2.00	3.00	5.00	81	327	
2.00	3.00	5.50	91	328 329	
2.00	3.00	6.00	101		
2.00	3.00	6.50	109	330	
2.00	3.00	7.00	116	331	

Proteids	FAT	Carbohydrates	Page	FORMULA NUMBER
2.00	3.50	5.00	81	332
2.00	3.50	5.50	92	333
2.00	3.50	6.00	101	334
2.00	3.50	6.50	109	335
2.00	3.50	7.00	116	336
2.00	4.00	5.00	79	337
2.00	4.00	5.50	92	338
2.00	4.00	6.00	101	339
2.00	4.00	6.50	109	340
2.00	4.00	7.00	150	341
2.25	.50	6.00	·6o	342
2.25	.50	6.50	61	343
2.25	.50	7.00	62	344
2.25	1.00	6.00	126	345
2.25	1.00	6.50	38	346
2.25	1.00	7.00	39	347
2.25	1.50	6.00	35	348
2.25	1.50	6.50	38	349
2.25	1.50	7.00	39	350
2.25	2.00	6.00	95	351
2.25	2.00	6.50	105	352
2.25	2.00	7.00	111	353
2.25	2.50	4.00	65	. 354
2.25	2.50	4.50	68	355
2.25	2.50	5.00	76	356
2.25	2.50	5.50	85	357
2.25	2.50	6.00	95	358
2.25	2.50	6.50	104	359
2.25	2.50	7.00	111	360

Proteids	Fat	CARBOHYDRATES	Page	Formula Number
2.25	3.00	4.50	68	361
2.25	3.00	5.00	74	362
2.25	3.00	5.50	85	363
2.25	3.00	6.00	95	364
2.25	3.00	6.50	104	365
2.25	3.00	7.00	112	366
2.25	3.50	5.00	75	367
2.25	3.50	5.50	86	368
2.25	3.50	6.00	96	369
2.25	3.50	6.50	149	370
2.25	3.50	7.00	112	371
2.25	4.00	5.00	75	372
2.25	4.00	5.50	86	373
2.25	4.00	6.00	96	374
2.25	4.00	6.50	104	375
2.25	4.00	7.00	.112	376
2.50	.50	6.50	6o	377
2.50	.50	7.00	61	378
2.50	1.00	6.00	32	379
2.50	1.00	6.50	36	380
2.50	1.00	7.00	38	381
2.50	1.50	6.00	125	382
2.50	1.50	6.50	37	383
2.50	1.50	7.00	39	384
2.50	2.00	6.00	32	385
2.50	2.00	6.50	36	386
2.50	2.00	7.00	25	387
2.50	2.25	5.50	23	388

PROTEIDS	FAT	CARBOHYDRATES	Page	FORMULA NUMBER
2.50	2.50	6.00	89	389
2.50	2.50	6.50	99	390
2.50	2.50	7.00	107	391
		'\	'	
2.50	3.00	4.50	66	392
2.50	3.00	5.00	70	393
2.50	3.00	5.50	78	394
2.50	3.00	6.00	89	395
2.50	3.00	6.50	99	396
2.50	3.00	7.00	107	397
	Ŭ		1	
2.50	3.50	5.00	70	398
2.50	3.50	5.50	78	399
2.50	3.50	6.00	84	400
2.50	3.50	6.50	99	401
2.50	3.50	7.00	108	. 402
2.50	4.00	5.00	70	403
2.50	4.00	5.50	78	404
2.50	4.00	6.00	84	405
2.50	4.00	6.50	99	406
2.50	4.00	7.00	149	407
			_	
2.75	50	7.00	61	408
2.75	1.00	6.50	34	409
2.75	1.00	7.00	37	410
0.77		6 40	0.4	477
2.75	1.50	6.50	34	411
2.75	1.50	7.00	37	412
2.75 -	2.00	6.50	34	413
2.75	2.00	7.00	38	414
2.75	2.00	7.00	30	7*4

Proteids	FAT	CARBOHYDRATES	Page	Formula Number
2.75	2.50	6.00	23	415
2.75	2.50	6.35	24	416
2.75	2.50	6.50	92	417
2.75	2.50	7.00	102	418
2.75	3.00	6.00	82	419
2.75	3.00	6.50	92	420
2.75	3.00	7.00	102	421
2.75	3.50	6.00	82	422
2.75	3.50	6.50	93	423
2.75	3.50	7.00	102	424
2.75	4.00	5.00	66	425
2.75	4.00	5.50	72	426
2.75	4.00	6.00	79	427
2.75	4.00	б.50	93	428
2.75	4.00	7.00	102	429
3.00	.50	7.00	60	430
3.00 ,	1.00	6.50	58	431
3.00	1.00	7.00	60	432
3.00	1.50	6.50	31	433
3.00	1.50	7.00	35	434
3.00	2.00	6.50	31	435
3.00	2.00	7.00	36	436
3.00	2.50	6.50	31	437
3.00	2.50	7.00	35	438

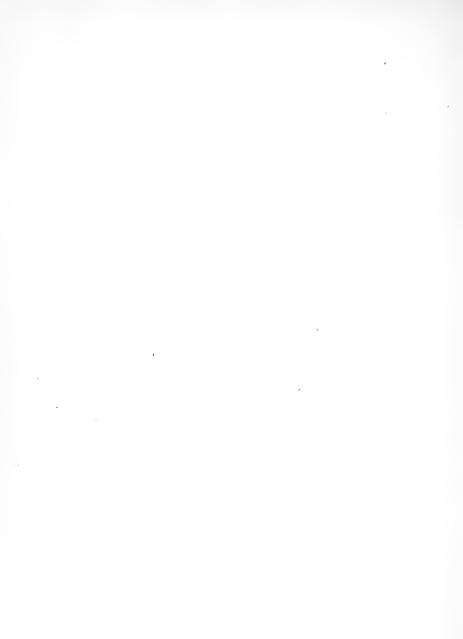
Proteids	Fat	Carbohydrates	Page	Formula Number
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3.00	3.00	6.00	75	440
3.00	3.00	6.50	86	441
3.00	3.00	7.00	96	442
3.00	3.50	6.00	75	443
3.00	3.50	6.50	86	444
3.00	3.50	7.00	96	445
3.00	4.00	5.00	64	446
3.00	4.00	5.50	68	447
3.00	4.00	6.00	76	448
. 3.00	4.00	6.50	87	449
3.00	4.00	7.00	97	450
3.25	.50	7.00	59	451
3.25	1.00	7.00	59	452
3.25	1.50	7.00	32	453
3.25	2.00	7.00	125	454
3.25	2.50	6.50	29	455
3.25	2.50	7.00	33	456
3.25	3.00	6.50	28	457
3.25	3.00	7.00	24	458
3.25	3.50	6.00	71	459
3.25	3.50	6.50	78	460
3.25	3.50	7.00	84	461

PROTEIDS	FAT	CARBOHYDRATES	Page	Formula Number
		6		٧.
3.25	4.00	6.00	71	462
3.25	4.00	6.50	79	463
3.25	4.00	7.00	84	464
3.50	1.50	7.00	29	465
3.50	2.00	7.00	30	466
3.50	2.50	7.00	30	467
3.50	3.00	6.50	28	468
3.50	3.00	7.00	30	469
3.50	3.50	6.50	73	470
3.50	3.50	7.00	73 82	471
3.50	4.00	6.00	67	472
3.50	4.00	6.50		473
3.50	4.00	7.00	73 82	474

Formula Index

Formulas Containing	Pages	
Fresh Whole Milk and Mellin's	_	
Food	21- 25	inclusive
Fresh Whole Milk, Bottom Milk,		
and Mellin's Food	27- 41	66
Fresh Whole Milk, Cream, and Mel-		
lin's Food	43- 56	66
Fresh Whole Milk, Skimmed Milk,		
and Mellin's Food	57- 62	66
Fresh Whole Milk, Top Milk, and		
Mellin's Food	63-121	"
Bottom Milk and Mellin's Food .	123-128	"
Cream and Mellin's Food	129-144	"
Top Milk and Mellin's Food	145-151	"
Water and Mellin's Food	153-154	"
Whey and Mellin's Food	155-156	"

In the within formulas, by "fresh milk" is signified sweet, whole milk from a herd of cows: vide "Analysis of Cow's Milk," page 173.



PAGE	Proportions	С	OMPOSITIO	ис	CALORIES PER FLUID. OUNCE
4	MELLIN'S FOOD 105 grains, or 1 level tablespoonful FRESH MILK 4 fluidounces WATER 12 fluidounces	Prot. Fat Carb. Salts Water	1.00 1.00 2.25	1.03 .93 2.31 .24 95.49	6.7
10	257 MELLIN'S FOOD 157.5 grains, or 1½ level tablespoonfuls FRESH MILK 6½ fluidounces WATER 9½ fluidounces	Prot. Fat Carb. Salts Water	1.75 1.50 3.50	1.63 1.50 3.57 .37 92.93	10.8
3	MELLIN'S FOOD 171 grains, or 1 level tablespoonful and 2 level teaspoonfuls FRESH MILK 2¼ fluidounces WATER 13¾ fluidounces	Prot. Fat Carb. Salts Water	.75 .50 2.50	.73 .52 2.48 .20 96.07	5∙ 5
10	258 MELLIN'S FOOD 187.5 grains, or 1 level tablespoonful and 2½ level teaspoonfuls FRESH MILK 6¾ fluidounces WATER 9¼ fluidounces	Prot. Fat Carb. Salts Water	1.75 1.50 4.00	1.72 1.55 3.94 .40 92.39	11.5

Formulas

PAGE	Proportions	Composition	CALORIES PER FLUID- OUNCE
12	MELLIN'S FOOD 210 grains, or 2 level tablespoonfuls FRESH MILK 8 fluidounces WATER 8 fluidounces	Prot. 2.00 2.01 Fat 1.75 1.83 Carb. 4.50 4.51 Salts .46 Water 91.19 100.00	13.5
10	259 MELLIN'S FOOD 253.5 grains, or 1 level tablespoonful and 4½ level teaspoonfuls FRESH MILK 6½ fluidounces WATER 9½ fluidounces	Prot. 1.75 1.74 Fat 1.50 1.48 Carb. 4.50 4.52 Salts .42 Water 91.84 100.00	12.2
14	388 MELLIN'S FOOD 262.5 grains, or 2½ level tablespoonfuls FRESH MILK 9½ fluidounces WATER 6½ fluidounces	Prot. 2.50 2.38 Fat 2.25 2.15 Carb. 5.50 5.45 Salts .55 Water 89.47 100.00	16.2
16	415 MELLIN'S FOOD 276 grains, or 2 level tablespoonfuls and 2 level teaspoonfuls FRESH MILK 111/8 fluidounces WATER 4/8 fluidounces	Prot. 2.75 2.74 Fat 2.50 2.51 Carb. 6.00 6.02 Salts .63 Water 88.10 100.00	18.5

PAGE	Proportions	Composition	CALORIES PER FLUID- OUNCE
16	416 MELLIN'S FOOD 315 grains, or 3 level tablespoonfuls FRESH MILK 11 fluidounces WATER 5 fluidounces	Prot. 2.75 2.75 Fat 2.50 2.47 Carb. 6.35 6.36 Salts .64 Water 87.78	18.9
17	458 MELLIN'S FOOD 315 grains, or 3 level tablespoonfuls FRESH MILK 13% fluidounces WATER 2% fluidounces	Prot. 3.25 3.24 Fat 3.00 2.99 Carb. 7.00 7.01 Salts .74 Water 86.02	22
4	73 MELLIN'S FOOD 367.5 grains, or 3½ level tablespoonfuls FRESH MILK 2¾ fluidounces WATER 13½ fluidounces	Prot. 1.00 1.00 Fat .50 .54 Carb. 4.50 4.48 Salts .31 Water 93.67	8.6
17	439 MELLIN'S FOOD 367.5 grains, or 3½ level tablespoonfuls FRESH MILK 12 fluidounces WATER 4 fluidounces	Prot. 3.00 3.01 Fat 2.75 2.67 Carb. 7.00 7.12 Salts .71 Water 86.49	21

Formulas

PAGE	Proportions	×	Co	Composition		
8	FRESH MILK	despoonfuls and vel teaspoonfuls 4½ fluidounces 1½ fluidounces	Prot. Fat Carb. Salts Water	1.50 1.00 5.50	1.50 1.01 5.52 .42 91.55	12
14	FRESH MILK	lespoonfuls and vel teaspoonful 9½ fluidounces 6½ fluidounces	Prot. Fat Carb. Salts Water	2.50 2.00 7.00	2.48 2.03 6.99 .62 87.88	18.3
12	FRESH MILK	espoonfuls and vel teaspoonful 6¾ fluidounces 9¼ fluidounces	Frot. Fat Carb. Salts Water	2.00 1.50 6.50	2.01 1.51 6.50 .53 89.45 100.00	15.5
6		tablespoonfuls 2¾ fluidounces 3¼ fluidounces	Prot. Fat Carb. Salts Water	1.25 .50 6.50	1.25 .53 6.48 .41 91.33 100.00	11.7



Formulas
Containing Mellin's Food, Fresh Milk and Bottom Milk

PAGE	Proportions	Composition	CALORIES PER PLUID- OUNCE
4	70 MELLIN'S FOOD 187.5 grains, or 1 level tablespoonful and 2½ level teaspoonfuls FRESH MILK BOTTOM MILK (2% Fat) 3 fluidounces WATER 12½ fluidounces	Prot. 1.00 1.03 Fat .50 .49 Carb. 3.00 3.02 Salts .26 Water 95.20 100.00	6.5
18	468 MELLIN'S FOOD 214.5 grains, or 6½ level teaspoonfuls FRESH MILK 6 fluidounces BOTTOM MILK (3% Fat) 9 fluidounces WATER 1 fluidounce	Prot. 3.50 3.50 Fat 3.00 3.00 Carb. 6.50 6.52 Salts .76 Water 86.22 100.00	21.6
17	457 MELLIN'S FOOD 253.5 grains, or 1 level tablespoonful and 4½ level teaspoonfuls FRESH MILK 12 fluidounces BOTTOM MILK (3% Fat) 15% fluidounces WATER 23% fluidounces	Prot. 3.25 3.24 Fat 3.00 3.00 Carb. 6.50 6.50 Salts .72 Water 86.54	21.2
10	25I MELLIN'S FOOD 259.5 grains, or 2 level tablespoonfuls and 1½ level teaspoonfuls FRESH MILK I fluidounce BOTTOM MILK(2.50% Fat)5 ¼ fluidounces WATER 9¾ fluidounces	Prot. 1.75 1.71 Fat 1.00 1.04 Carb. 4.50 4.53 Salts .42 Water 92.30 100.00	10.9

Formulas

PAGE	Proportions	Сом	IPOSITION	7	CALORIES PER FLUID- OUNCE
17	455 MELLIN'S FOOD 259.5 grains, or 2 level tablespoonfuls and 1½ level teaspoonfuls FRESH MILK 1 fluidounce BOTTOM MILK (3% Fat) 12½ fluidounces WATER 2½ fluidounces	Fat	3.25 2.50 6.50	3.24 2.50 6.54 .72 87.00	198
12	30I MELLIN'S FOOD 276 grains, or 2 level tablespoonfuls and 2 level teaspoonfuls FRESH MILK I fluidounce BOTTOM MILK (2% Fat) 6½ fluidounces WATER 8½ fluidounces	Fat	2.00 1.00 5.00	2.co 1.03 5.05 .48 91.44 100.00	12
12	306 MELLIN'S FOOD 276 grains, or 2 level tablespoonfuls and 2 level teaspoonfuls FRESH MILK 3 fluidounces BOTTOM MILK (3% Fat) 4½ fluidounces WATER 8½ fluidounces	Fat	2.00 1.50 5.00	1.99 1.51 5.03 .48 90.99	13.3
18	MELLIN'S FOOD 276 grains, or 2 level tablespoonfuls and 2 level teaspoonfuls FRESH MILK 1½ fluidounces BOTTOM MILK (1.50% Fat) 13 fluidounces WATER 1½ fluidounces	Fat	3.50 1.50 7.00	3.50 1.52 7.03 .78 87.17	18.1

Formulas
Containing Mellin's Food, Fresh Milk and Bottom Milk

PAGE	Proportions	Composition			CALORIES PER FLUID- OUNCE
18	466 MELLIN'S FOOD 276 grains, or 2 level tablespoonfuls and 2 level teaspoonfuls FRESH MILK 2½ fluidounces BOTTOM MILK (2% Fat) 12 fluidounces WATER 1½ fluidounces	Prot. Fat Carb. Salts Water	3.50 2.00 7.00	3.48 2.02 7.00 .78 86.72	19.4
18	467 MELLIN'S FOOD 276 grains, or 2 level tablespoonfuls and 2 level teaspoonfuls FRESH MILK 37/8 fluidounces BOTTOM MILK (2.50% Fat) 103/4 fluidounces WATER 13/8 fluidounces	Prot. Fat Carb. Salts Water	3.50 2.50 7.00	3.49 2.50 7.02 .78 86.21	20.9
18	469 MELLIN'S FOOD 276 grains, or 2 level tablespoonfuls and 2 level teaspoonfuls FRESH MILK 8 fluidounces BOTTOM MILK (3% Fat) 634 fluidounces WATER 144 fluidounces	Prot. Fat Carb. Salts Water	3.50 3.00 7.00	3.50 3.02 7.03 .78 85.67	22.4
8	189 MELLIN'S FOOD 292.5 grains, or 2 level tablespoonfuls and 2½ level teaspoonfuls FRESH MILK BOTTOM MILK (1.50% Fat) 4½ fluidounces WATER 11 fluidounces	Prot. Fat Carb. Salts Water	1.50 .50 4.50	1.49 •53 4.51 •38 93.09 100.00	9.2

Formulas

PAGE	Proportions	Compositio	N	CALORIES PER FLUID. OUNCE
8	I96 MELLIN'S FOOD 292.5 grains, or 2 level tablespoonfuls and 2½ level teaspoonfuls FRESH MILK 2 fluidounces BOTTOM MILK (3% Fat) 3 fluidounces WATER II fluidounces	Prot. 1.50 Fat 1.00 Carb. 4.50 Salts Water	1.47 1 01 4 49 .38 92.65	10.5
16	433 MELLIN'S FOOD 292.5 grains, or 2 level tablespoonfuls and 2½ level teaspoonfuls FRESH MILK 3% fluidounce BOTTOM MILK (2% Fat) 11¾ fluidounces WATER 37% fluidounces	Prot. 3.00 Fat 1.50 Carb. 6.50 Salts Water	3.00 1.51 6.51 .69 88.29	16.7
16	435 MELLIN'S FOOD 292.5 grains, or 2 level tablespoonfuls and 2½ level teaspoonfuls FRESH MILK 2 fluidounces BOTTOM MILK (2.50% Fat) 10¼ fluidounces WATER 3¾ fluidounces	Prot. 3.00 Fat 2.00 Carb. 6.50 Salts Water	3.01 2.01 6.52 .69 87.77	18.2
16	437 MELLIN'S FOOD 292 5 grains, or 2 level tablespoonfuls and 2½ level teaspoonfuls FRESH MILK 6¼ fluidounces BOTTOM MILK (3% Fat) 6 fluidounces WATER 3¾ fluidounces	Prot. 3.00 Fat 2.50 Carb. 6.50 Salts Water	3.00 2.50 6.50 .68 87.32 100 00	19.5

PAGE	Proportions	Co	Composition		
17	453 MELLIN'S FOOD 309 grains, or 2 level tablespoonfuls and 3 level teaspoonfuls FRESH MILK 2½ fluidounces BOTTOM MILK (1.50% Fat) 11 fluidounces WATER 2¾ fluidounces	Prot. Fat Carb. Salts Water	3.25 1.50 7.00	3.26 1.50 6.99 •74 87.51	17.7
το	252 MELLIN'S FOOD 315 grains, or 3 level tablespoonfuls FRESH MILK I fluidounce BOTTOM MILK (2.50% Fat) 5 fluidounces WATER IO fluidounces	Prot. Fat Carb. Salts Water	1.75 1.00 5.00	1.72 1.00 5.00 .44 91.84	11.5
14	379 MELLIN'S FOOD 315 grains, or 3 level tablespoonfuls FRESH MILK I fluidounce BOTTOM MILK (1.50% Fat) 8½ fluidounces WATER 6½ fluidounces	Prot. Fat Carb. Salts Water	2.50 1.00 6.00	2.48 1.01 6.00 .59 89.92 100.00	13.9
14	385 MELLIN'S FOOD 315 grains, or 3 level tablespoonfuls FRESH MILK 6 fluidounces BOTTOM MILK (3% Fat) 3¾ fluidounces WATER 6¼ fluidounces	Prot. Fat Carb. Salts Water	2.50 2.00 6.00	2.50 2.04 6.02 •59 88.85	16.9

Formulas

PAGE	Proportions	Composition	CALORIES PER FLUID. OUNCE
17	456 MELLIN'S FOOD 315 grains, or 3 level tablespoonfuls FRESH MILK 2½ fluidounces BOTTOM MILK (3% Fat) 11 fluidounces WATER 2¾ fluidounces	Prot. 3.25 3.24 Fat 2.50 2.50 Carb. 7.00 6.99 Salts .73 Water 86.54 100.00	20,6
6	MELLIN'S FOOD 331.5 grains, or 3 level tablespoonfuls and ½ level teaspoonful FRESH MILK ½ fluidounce BOTTOM MILK (2% Fat) 3¼ fluidounces WATER 12¼ fluidounces	Prot. 1.25 1.26 Fat .50 .52 Carb. 4.50 4.53 Salts .35 Water 93.34 100.00	8.9
12	* 302 MELLIN'S FOOD 331.5 grains, or 3 level tablespoonfuls and ½ level teaspoonful FRESH MILK I fluidounce BOTTOM MILK (2% Fat) 6¼ fluidounces WATER 8¾ fluidounces	Prot. 2.00 2.01 Fat 1.00 .99 Carb. 5.50 5.52 Salts .50 Water 90.98 100.00	12.5
12	307 MELLIN'S FOOD 331.5 grains, or 3 level tablespoonfuls and ½ level teaspoonful FRESH MILK 4¼ fluidounces BOTTOM MILK (3% Fat) 3 fluidounces WATER 8¾ fluidounces	Prot. 2.00 1.99 Fat 1.50 1.51 Carb. 5.50 5.49 Salts .49 Water 90.52 100.00	14.

Formulas
Containing Mellin's Food, Fresh Milk and Bottom Milk

PAGE	Proportions	Composition			CALORIES PER FLUID- OUNCE
15	409 MELLIN'S FOOD 331.5 grains, or 3 level tablespoonfuls and ½ level teaspoonful FRESH MILK ¼ fluidounce BOTTOM MILK (1.50% Fat) 10½ fluidounces WATER 5¼ fluidounces	Prot. Fat Carb. Salts Water	2.75 1.00 6.50	2.77 1.01 6.51 .65 89.06 100.00	15.
15	### ATI MELLIN'S FOOD 331.5 grains, or 3 level tablespoonfuls and ½ level teaspoonful FRESH MILK 2 fluidounces BOTTOM MILK (2% Fat) 8¾ fluidounces WATER 5¼ fluidounces	Prot. Fat Carb. Salts Water	2.75 1.50 6.50	2.75 1.51 6.49 .65 88.60	16.3
15	### AT3 MELLIN'S FOOD 331.5 grains, or 3 level tablespoonfuls and 2 level teaspoonful FRESH MILK BOTTOM MILK (3% Fat) 104 fluidounces WATER 51% fluidounces	Prot. Fat Carb. Salts Water	2.75 2.00 6.50	2.76 2.00 6.50 .64 88.10	17.8
8	MELLIN'S FOOD 348 grains, or 3 level tablespoonfuls and 1 level teaspoonful FRESH MILK 1/2 fluidounce BOTTOM MILK (1.50% Fat) 41/4 fluidounces WATER 11 1/4 fluidounces	Prot. Fat Carb. Salts Water	1.50 .50 5.00	1.50 .51 4.98 .40 92.61	9.8

PAGE	Proportions	Composition	CALORIES PER FLUID. OUNCE
8	I97 MELLIN'S FOOD 348 grains, or 3 level tablespoonfuls and 1 level teaspoonful FRESH MILK 3 fluidounces BOTTOM MILK (3% Fat) 1¾ fluidounces WATER 11¼ fluidounces	Prot. 1.50 1.48 Fat 1.00 1.00 Carb. 5.00 4.96 Salts .40 Water 92.16	11.2
13	348 MELLIN'S FOOD 348 grains, or 3 level tablespoonfuls and 1 level teaspoonful FRESH MILK 3 fluidounces BOTTOM MILK (2.50% Fat) 5½ fluidounces WATER 7½ fluidounces	Prot. 2.25 2.28 Fat 1.50 1.51 Carb. 6.00 6.01 Salts .56 Water 89.64 100.00	15.1
16	438 MELLIN'S FOOD 352.5 grains, or 1 level tablespoonful and 7½ level teaspoonfuls FRESH MILK 8 fluidounces BOTTOM MILK (3% Fat) 4 fluidounces WATER 4 fluidounces	Prot. 3.00 3.00 Fat 2.50 2.51 Carb. 7.00 6.99 Salts .70 Water 86.80	20.3
16	434 MELLIN'S FOOD 358.5 grains, or 2 level tablespoonfuls and 4½ level teaspoonfuls FRESH MILK I fluidounce BOTTOM MILK (2% Fat) 10¾ fluidounces WATER 4¼ fluidounces	Prot. 3.00 2.99 Fat 1.50 1.52 Carb. 7.00 7.02 Salts .70 Water 87.77 100.00	17.5

Page	Proportions	Сомро	CALORIES PER FLUID- OUNCE	
16	436 MELLIN'S FOOD 358.5 grains, or 2 level tablespoonfuls and 4½ level teaspoonfuls FRESH MILK 3½ fluidounces BOTTOM MILK (2.50% Fat) 8¾ fluidounces WATER 4½ fluidounces	Fat 2	ACTUAL 2.99 .00 2.02 .00 7.03 .70 87.26 100.00	19.
10	253 MELLIN'S FOOD 367.5 grains, or 3½ level tablespoonfuls FRESH MILK BOTTOM MILK (2.50% Fat) 5 fluidounces WATER 10 fluidounces	Fat 1.	.75 1.78 .00 .99 .50 5.51 .46 91.26	12.3
14	386 MELLIN'S FOOD 375 grains, or 2 level tablespoonfuls and 5 level teaspoonfuls FRESH MILK 6½ fluidounces BOTTOM MILK (3% Fat) 3 fluidounces WATER 6½ fluidounces	Fat 2	.50 2.50 .00 2.00 .50 6.52 .61 88.37	17.5
14	380 MELLIN'S FOOD 381 grains, or 3 level tablespoonfuls and 2 level teaspoonfuls FRESH MILK 13/8 fluidounces BOTTOM MILK(1.50% Fat) 73/4 fluidounces WATER 67/6 fluidounces	Fat 1	2.47 .00 1.01 .50 6.52 .60 89.40 100.00	14.6

Formulas

PAGE	Proportions	Composition			CALORIES PER FLUID- GUNCE
14	383 MELLIN'S FOOD 381 grains, or 3 level tablespoonfuls and 2 level teaspoonfuls FRESH MILK 14 fluidounces BOTTOM MILK (2.50% Fat) 8 fluidounces WATER 634 fluidounces	Prot. Fat Carb. Salts Water	2.50 1.50 6.50	2.48 1.49 6.53 .60 88.90	16.1
12	308 MELLIN'S FOOD 397.5 grains, or 3 level tablespoonfuls and 2½ level teaspoonfuls FRESH MILK 5½ fluidounces BOTTOM MILK (3% Fat) 1½ fluidounces WATER 9 fluidounces	Prot. Fat Carb. Salts Water	2.00 1.50 6.00	2.01 1.51 6.05 .52 89.91 100.00	148
15	410 MELLIN'S FOOD 397.5 grains, or 3 level tablespoonfuls and 2½ level teaspoonfuls FRESH MILK 3% fluidounce BOTTOM MILK (1.50% Fat) 10 fluidounces WATER 55% fluidounces	Prot. Fat Carb. Salts Water	2.75 1.00 7.00	2.75 .99 7.02 .67 88.57	15.7
15	412 MELLIN'S FOOD 397.5 grains, or 3 level tablespoonfuls and 2½ level teaspoonfuls FRESH MILK 2½ fluidounces BOTTOM MILK (2% Fat) 8 fluidounces WATER 5½ fluidounces	Prot. Fat Carb. Salts Water	2.75 1.50 7.00	2.76 1.52 7.03 .67 88.02	17.2

PAGE	Proportions	Composition	CALORIES PER FLUID- OUNCE
15	MELLIN'S FOOD 397.5 grains, or 3 level tablespoonfuls and 2½ level teaspoonfuls FRESH MILK 2½ fluidounces BOTTOM MILK (3% Fat) 8 fluidounces WATER 5½ fluidounces	Prot. 2.75 2.74 Fat 2.00 2.00 Carb. 7.00 7.01 Salts .66 Water 87.59 100.00	1 8. 6
13	346 MELLIN'S FOOD 420 grains, or 4 level tablespoonfuls FRESH MILK	Prot. 2.25 2.24 Fat 1.00 1.02 Carb. 6.50 6.53 Salts .57 Water 89.64 100.00	14.4
13	349 MELLIN'S FOOD 420 grains, or 4 level tablespoonfuls FRESH MILK I fluidounce BOTTOM MILK (3% Fat) 7 fluidounces WATER 8 fluidounces	Prot. 2.25 2.25 Fat 1.50 1.49 Carb. 6.50 6.54 Salts .57 Water 89.15 100.00	15.8
14	381 MELLIN'S FOOD 436.5 grains, or 4 level tablespoonfuls and ½ level teaspoonful FRESH MILK 1½ fluidounces BOTTOM MILK(1.50% Fat)7½ fluidounces WATER 7 fluidounces	Prot. 2.50 2.50 Fat 1.00 1.01 Carb. 7.00 7.00 Salts .62 Water 88.87 100.00	15.4

Formulas

Containing Menin's Food, Fresh with and Bottom with						
PAGE	Proportions	Composition	CALORIES PER FLUID- OUNCE			
14	384 MELLIN'S FOOD 436.5 grains, or 4 level tablespoonfuls and ½ level teaspoonful FRESH MILK 2 fluidounces BOTTOM MILK (2.50% Fat) 7 fluidounces WATER 7 fluidounces	Prot. 2.50 2.48 Fat 1.50 1.50 Carb. 7.00 6.98 Salts .62 Water 88.42 100.00	16.8			
6	I36 MELLIN'S FOOD 453 grains, or 4 level tablespoonfuls and 1 level teaspoonful FRESH MILK 1/2 fluidounce BOTTOM MILK (2.50% Fat) 2 1/2 fluidounces WATER 13 fluidounces	Prot. 1.25 1.24 Fat .50 .50 Carb. 5.50 5.49 Salts .38 Water 92.39 100,00	10.2			
13	347 MELLIN'S FOOD 480 grains, or 3 level tablespoonfuls and 5 level teaspoonfuls FRESH MILK 78 fluidounce BOTTOM MILK (2% Fat) 634 fluidounces WATER 83/8 fluidounces	Prot. 2.25 2.25 Fat 1.00 1.01 Carb. 7.00 7.01 Salts .59 Water 89.14 100.00	15.1			
13	350 MELLIN'S FOOD 480 grains, or 3 level tablespoonfuls and 5 level teaspoonfuls FRESH MILK 3½ fluidounces BOTTOM MILK (3% Fat) 4½ fluidounces WATER 8¾ fluidounces	Prot. 2.25 2.23 Fat 1.50 1.50 Carb. 7.00 6.99 Salts .58 Water 88.70 100.00	16.5			

PAGE	Proportions	Composition			CALORIES PER FLUID- OUNCE
10	248 MELLIN'S FOOD 502.5 grains, or 4 level tablespoonfuls and 2½ level teaspoonfuls FRESH MILK BOTTOM MILK(1.50% Fat) 4½ fluidounces WATER 11 fluidounces	Prot. Fat Carb. Salts Water	1.75 .50 6.50	1.73 .52 6.52 .49 90.74 100.00	12.3
10	255 MELLIN'S FOOD 502.5 grains, or 4 level tablespoonfuls and 2½ level teaspoonfuls FRESH MILK 15% fluidounces BOTTOM MILK (3% Fat) 3½ fluidounces WATER 10% fluidounces	Prot. Fat Carb. Salts Water	1.75 1.00 6.50	1.74 1.00 6.53 .49 90.24	13.8
12	305 MELLIN'S FOOD 519 grains, or 4 level tablespoonfuls and 3 level teaspoonfuls FRESH MILK 1 fluidounce BOTTOM MILK (2.50% Fat) 5 1/4 fluidounces WATER 93/4 fluidounces	Prot. Fat Carb. Salts Water	2.00 1.00 7.00	1.99 1.01 6.99 •55 89.46	14.8
8	I93 MELLIN'S FOOD 541.5 grains, or 5 level tablespoonfuls and ½ level teaspoonful FRESH MILK ½ fluidounce BOTTOM MILK (2% Fat) 3½ fluidounces WATER 12½ fluidounces	Prot. Fat Carb. Salts Water	1.50 .50 6.50	1.50 .51 6.53 .46 91.00	12.

Formulas

Containing Mellin's Food, Fresh Milk and Bottom Milk					
PAGE	Proportions	Composition			CALORIES PER FLUID- OUNCE
10	249 MELLIN'S FOOD 558 grains, or 5 level tablespoonfuls and 1 level teaspoonful FRESH MILK BOTTOM MILK (1.50% Fat) 43% fluidounces WATER 111% fluidounces	Prot. Fat Carb. Salts Water	1.75 .50 7.00	1.76 .51 7.00 .51 90.22 100.00	13.
10	256 MELLIN'S FOOD 558 grains, or 5 level tablespoonfuls and 1 level teaspoonful FRESH MILK 3 fluidounces BOTTOM MILK (3% Fat) 2 fluidounces WATER 11 fluidounces	Prot. Fat Carb. Salts Water	1.75 1.00 7.00	1.77 1.03 7.00 .51 89.69 100.00	14.6



Containing Mellin's Food, Fresh Milk and Cream

Formulas Containing Mellin's Food, Fresh Milk and Cream

PAGE	Proportions	Composition	CALORIES PER FLUID- OUNCE
3	53 MELLIN'S FOOD 226.5 grains, or 2 level tablespoonfuls and ½ level teaspoonful FRESH MILK CREAM (16% Fat) 2 fluidounces WATER 13¾ fluidounces	Prot75 .74 Fat 2.00 2.02 Carb. 3.00 2.97 Salts .21 Water 94.06 100.00	10.4
2	MELLIN'S FOOD 262.5 grains, or 2½ level tablespoonfuls FRESH MILK CREAM (45% Fat) ¾ fluidounce WATER 15 fluidounces	Prot50 .50 Fat 2.00 2.00 Carb. 3.00 2.96 Salts .18 Water 94.36 100.00	10.
2	I3 MELLIN'S FOOD 262.5 grains, or 2½ level tablespoonfuls FRESH MILK CREAM (25% Fat) 5% fluidounce WATER 15½ fluidounces	Prot50 .52 Fat 1.00 1.01 Carb. 3.00 2.97 Salts .18 Water 95.32 100.00	7.2
3	48 MELLIN'S FOOD 292.5 grains, or 2 level tablespoonfuls and 2½ level teaspoonfuls FRESH MILK CREAM (16% Fat) 1½ fluidounces WATER 14¼ fluidounces	Prot75 .73 Fat 1.50 1.52 Carb. 3.50 3.51 Salts .23 Water 94.01	9.7

Formulas

PAGE	PROPORTIONS	Composition	CALORIES PER FLUID- OUNCE
3	54 MELLIN'S FOOD 292.5 grains, or 2 level tablespoonfuls and 2½ level teaspoonfuls FRESH MILK CREAM (20% Fat) 15% fluidounces WATER 14½ fluidounces	Prot75 .74 Fat 2.00 2.03 Carb. 3.50 3.52 Salts .23 Water 93.48 100.00	11.2
5	MELLIN'S FOOD 315 grains, or 3 level tablespoonfuls FRESH MILK CREAM (16% Fat) 2½ fluidounces WATER 13 fluidounces	Prot. 1.00 1.00 Fat 2.50 2.54 Carb. 4.00 4.05 Salts .29 Water 92.12 100.00	13.7
3	49 MELLIN'S FOOD 348 grains, or 3 level tablespoonfuls and 1 level teaspoonful FRESH MILK CREAM (20% Fat) 1½ fluidounces WATER 14½ fluidounces	Prot75 .74 Fat 1.50 1.56 Carb. 4.00 3.99 Salts .25 Water 93.46 100.00	10.5
3	55 MELLIN'S FOOD 348 grains, or 3 level tablespoonfuls and 1 level teaspoonful FRESH MILK CREAM (25% Fat) 14 fluidounces WATER 144 fluidounces	Prot75 .78 Fat 2.00 1.99 Carb. 4.00 4.04 Salts .26 Water 92.93 100.00	11.8

Formulas
Containing Mellin's Food, Fresh Milk and Cream

PAGE	Proportions	Composition	CALORIES PER FLUID- OUNCE
4	MELLIN'S FOOD 348 grains, or 3 level tablespoonfuls and 1 level teaspoonful FRESH MILK CREAM (30% Fat) 13% fluidounces WATER 14¼ fluidounces	Prot75 .76 Fat 2.50 2.54 Carb. 4.00 4.01 Salts .25 Water 92.44 100.00	13.4
5	MELLIN'S FOOD 367.5 grains, or 3½ level tablespoonfuls FRESH MILK K fluidounce CREAM (16% Fat) 2½ fluidounces WATER 13½ fluidounces	Prot. 1.00 1.01 Fat 2.50 2.46 Carb. 4.50 4.50 Salts .31 Water 91.72 100.00	14.1
5	MELLIN'S FOOD 367.5 grains, or 3½ level tablespoonfuls FRESH MILK 4 fluidounce CREAM (20% Fat) 2½ fluidounces WATER 13¼ fluidounces	Prot. 1.00 .99 Fat 3.00 3.06 Carb. 4.50 4.47 Salts .30 Water 91.18 100.00	15.8
7	I73 MELLIN'S FOOD 391.5 grains, or 2 level tablespoonfuls and 5½ level teaspoonfuls FRESH MILK ¾ fluidounce CREAM (16% Fat) 3 fluidounces WATER 12¼ fluidounces	Prot. 1.25 1.23 Fat 3.00 3.04 Carb. 5.00 4.99 Salts .36 Water 90.38 100.00	16.8

Formulas
Containing Mellin's Food, Fresh Milk and Cream

PAGE	Proportions	Composition	CALORIES PER FLUID- OUNCE
7	I78 MELLIN'S FOOD 391.5 grains, or 2 level tablespoonfuls and 5½ level teaspoonfuls FRESH MILK CREAM (16% Fat) 3½ fluidounces WATER 12 fluidounces	Prot. 1.25 1.27 Fat 3.50 3.47 Carb. 5.00 5.04 Salts .37 Water 89.85 100.00	1 8.1
8	I83 MELLIN'S FOOD 391.5 grains, or 2 level tablespoonfuls and 5½ level teaspoonfuls FRESH MILK CREAM (20% Fat) 3¼ fluidounces WATER 12 fluidounces	Prot. 1.25 1.25 Fat 4.00 4.05 Carb. 5.00 5.01 Salts .36 Water .89.33 100.00	19.8
9	MELLIN'S FOOD 414 grains, or 3 level tablespoonfuls and 3 level teaspoonfuls FRESH MILK CREAM (16% Fat) 4 fluidounces WATER 11 fluidounces	Prot. 1.50 1.49 Fat 4.00 4.04 Carb. 5.50 5.52 Salts .42 Water \$8.53 100.00	20.S
5	IO5 MELLIN'S FOOD 430.5 grains, or 3 level tablespoonfuls and 3½ level teaspoonfuls FRESH MILK CREAM (16% Fat) 2 fluidounces WATER 13¾ fluidounces	Prot. 1.00 .99 Fat 2.00 1.97 Carb. 5.00 4.99 Salts .32 Water 91.73 100.00	13.4

PAGE	Proportions	Composition	CALORIES PER FLUID- OUNCE
5	MELLIN'S FOOD 430.5 grains, or 3 level tablespoonfuls and 3½ level teaspoonfuls FRESH MILK CREAM (20% Fat) 2 fluidounces WATER 13½ fluidounces	Prot. 1.00 1.03 Fat 2.50 2.50 Carb. 5.00 5.03 Salts .33 Water 91.11 100.00	15.1
6	MELLIN'S FOOD 430.5 grains, or 3 level tablespoonfuls and 3½ level teaspoonfuls FRESH MILK 7% fluidounce CREAM (35% Fat) 15% fluidounces WATER 13½ fluidounces	Prot. 1.00 .99 Fat 3.50 3.49 Carb. 5.00 4.99 Salts .32 Water 90.21 100.00	17.8
6	I28 MELLIN'S FOOD 430.5 grains, or 3 level tablespoonfuls and 3½ level teaspoonfuls FRESH MILK CREAM (30% Fat) 2½ fluidounces WATER 13½ fluidounces	Prot. 1.00 .97 Fat 4.00 4.03 Carb. 5.00 4.96 Salts .32 Water 89.72 100.00	19.3
7	MELLIN'S FOOD 453 grains, or 4 level tablespoonfuls and 1 level teaspoonful FRESH MILK CREAM (16% Fat) 3 fluidounces WATER 12½ fluidounces	Prot. 1.25 1.25 Fat 3.00 2.97 Carb. 5.50 5.51 Salts .38 Water 89.89	17.4

PAGE	Proportions	Composition	CALORIES PER FLUID- OUNCE
7	I79 MELLIN'S FOOD 453 grains, or 4 level tablespoonfuls and 1 level teaspoonful FRESH MILK 5% fluidounce CREAM (20% Fat) 27% fluidounces WATER 12½ fluidounces	Prot. 1.25 1.23 Fat 3.50 3.55 Carb. 5.50 5.48 Salts .38 Water 89.36	19.
8	I84 MELLIN'S FOOD 453 grains, or 4 level tablespoonfuls and I level teaspoonful FRESH MILK CREAM (20% Fat) 3½ fluidounces WATER 12½ fluidounces	Prot. 1.25 1.27 Fat 4.00 3.97 Carb. 5.50 5.54 Salts .38 Water 88.84 100.00	20.4
9	240 MELLIN'S FOOD 469.5 grains, or 4 level tablespoonfuls and 1½ level teaspoonfuls FRESH MILK 78 fluidounce CREAM (16% Fat) 4 fluidounces WATER 11½ fluidounces	Prot. 1.50 1.53 Fat 4.00 3.99 Carb. 6.00 6.01 Salts .44 Water 88.03	21.5
5	MELLIN'S FOOD 486 grains, or 4 level tablespoonfuls and 2 level teaspoonfuls FRESH MILK CREAM (25% Fat) 13¾ fluidounces WATER 13¾ fluidounces	Prot. 1.00 1.02 Fat 3.00 3.00 Carb. 5.50 5.47 Salts .34 Water 90.17 100.00	17.2

PAGE	Proportions	Composition	CALORIES PER FLUID. OUNCE
6	I29 MELLIN'S FOOD 486 grains, or 4 level tablespoonfuls and 2 level teaspoonfuls FRESH MILK 4 fluidounce CREAM (30% Fat) 2½ fluidounces WATER 13½ fluidounces	Prot. 1.00 1.03 Fat 4.00 4.00 Carb. 5.50 5.49 Salts .35 Water 89.13 100.00	20.2
5	96 MELLIN'S FOOD 496.5 grains, or 3 level tablespoonfuls and 5½ level teaspoonfuls FRESH MILK CREAM (16% Fat) 1½ fluidounces WATER 14½ fluidounces	Prot. 1.00 .98 Fat 1.50 1.48 Carb. 5.50 5.50 Salts .34 Water 91.70 100.00	12.7
5	IOÓ MELLIN'S FOOD 496.5 grains, or 3 level tablespoonfuls and 5½ level teaspoonfuls FRESH MILK CREAM (20% Fat) 1½ fluidounces WATER 14½ fluidounces	Prot. 1.00 .99 Fat 2.00 1.98 Carb. 5.50 5.51 Salts .34 Water 91.18 100.00	14.2
5	MELLIN'S FOOD 496.5 grains, or 3 level tablespoonfuls and 5½ level teaspoonfuls FRESH MILK CREAM (25% Fat) 15% fluidounces WATER 14 fluidounces	Prot. 1.00 1.00 Fat 2.50 2.47 Carb. 5.50 5.52 Salts .34 Water 90.67	15.7

Formulas

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PAGE	Proportions	Composition	CALORIES PER FLUID- OUNCE
6	MELLIN'S FOOD 496.5 grains, or 3 level tablespoonfuls and 5½ level teaspoontuls FRESH MILK CREAM (30% Fat) 1 fluidounce and 7½ fluidrachms 13¾ fluidounces	Prot. 1.00 1.00 Fat 3.50 3.47 Carb. 5.50 5.55 Salts .34 Water 89.64 100.00	18.6
7	MELLIN'S FOOD 519 grains, or 4 level tablespoonfuls and 3 level teaspoonfuls FRESH MILK CREAM (16% Fat) 2½ fluidounces WATER 13 fluidounces	Prot. 1.25 1.24 Fat 2.50 2.47 Carb. 6.00 6.02 Salts .40 Water 89.87 100.00	16.7
7	I80 MELLIN'S FOOD 519 grains, or 4 level tablespoonfuls and 3 level teaspoonfuls FRESH MILK CREAM (20% Fat) 2 % fluidounces WATER 123/4 fluidounces	Prot. 1.25 1.26 Fat 3.50 3.47 Carb. 6.00 6.04 Salts .40 Water 88.83 100.00	19.7
8	I85 MELLIN'S FOOD 519 grains, or 4 level tablespoonfuls and 3 level teaspoonfuls FRESH MILK CREAM (25% Fat) 25% fluidounces WATER 25% fluidounces	Prot. 1.25 1.24 Fat 4.00 3.98 Carb. 6.00 6.02 Salts .39 Water 88 37 100.00	21.1

 $Formulas \\ \text{Containing Mellin's Food, Fresh Milk and Cream}$

PAGE	Proportions	Composition	CALORIES PER FLUID. OUNCE
9	236 MELLIN'S FOOD 535.5 grains, or 4 level tablespoonfuls and 3½ level teaspoonfuls FRESH MILK CREAM (16% Fat) 3½ fluidounces WATER 115% fluidounces	Prot. 1.50 1.51 Fat 3.50 3.49 Carb. 6.50 6.51 Salts .46 Water 88.03	20.8
9	24I MELLIN'S FOOD. 535.5 grains, or 4 level tablespoonfuls and 3½ level teaspoonfuls FRESH MILK 1¾ fluidounces CREAM (20% Fat) 3½ fluidounces WATER 11½ fluidounces	Prot. 1.50 1.52 Fat 4.00 3.97 Carb. 6.50 6.52 Salts .46 Water 87.53	22.2
5	97 MELLIN'S FOOD 558 grains, or 5 level tablespoonfuls and	Prot. 1.00 1.00 Fat 1.50 1.53 Carb. 6.00 6.01 Salts .36 Water 91.10	13.7
5	IO7 MELLIN'S FOOD 558 grains, or 5 level tablespoonfuls and r level teaspoonful FRESH MILK CREAM (25% Fat) 13% fluidounces WATER 14½ fluidounces	Prot. 1.00 .98 Fat 2.00 2.04 Carb. 6.00 5.98 Salts .35 Water 90.65	15.1

Formulas
Containing Mellin's Food, Fresh Milk and Cream

PAGE	Proportions	Composition	CALORIES PER FLUID- OUNCE
7	I70 MELLIN'S FOOD 577.5 grains, or 5½ level tablespoonfuls FRESH MILK K fluidounce CREAM (16% Fat) 25% fluidounces WATER 13¼ fluidounces	Prot. 1.25 1.25 Fat 2.50 2.49 Carb. 6.50 6.49 Salts .41 Water 89.36 100.00	17-5
7	176 MELLIN'S FOOD 577.5 grains, or 5½ level tablespoonfuls FRESH MILK 3% fluidounce CREAM (20% Fat) 2½ fluidounces WATER 13½ fluidounces	Prot. 1.25 1.26 Fat 3.00 3.01 Carb. 6.50 6.50 Salts .42 Water 88.81	19.1
8	186 MELLIN'S FOOD 577.5 grains, or 5½ level tablespoonfuls FRESH MILK CREAM (25% Fat) 2¾ fluidounces WATER 13 fluidounces	Prot. 1.25 1.25 Fat 4.00 4.05 Carb. 6.50 6.49 Salts .41 Water 87.80 100.00	22.1
9	232 MELLIN'S FOOD 601.5 grains, or 4 level tablespoonfuls and 5½ level teaspoonfuls FRESH MILK CREAM (16% Fat) 3 fluidounces WATER 12½ fluidounces	Prot. 1.50 1.50 Fat 3.00 2.99 Carb. 7.00 7.00 Salts .47 Water 88.04	20.1

$Formulas \\ \text{Containing Mellin's Food, Fresh Milk and Cream}$

PAGE	Proportions	COMPOSITION	CALORIES PER FLUID- OUNCE
9	237 MELLIN'S FOOD 601.5 grains, or 4 level tablespoonfuls and 5½ level teaspoonfuls FRESH MILK 7% fluidounce CREAM (16% Fat) 35% fluidounces WATER 12 fluidounces	Prot. 1.50 1.51 Fat 3.50 3.47 Carb. 7.00 7.02 Salts .47 Water 87.53 100.00	21.5
9	242 MELLIN'S FOOD 601.5 grains, or 4 level tablespoonfuls and 5½ level teaspoonfuls FRESH MILK 7% fluidounce CREAM (20% Fat) 3¼ fluidounces WATER 117% fluidounces	Prot. 1.50 1.52 Fat 4.00 3.98 Carb. 7.00 7.02 Salts .47 Water 87.01 100.00	23.1
4	MELLIN'S FOOD 624 grains, or 5 level tablespoonfuls and 3 level teaspoonfuls FRESH MILK CREAM (16% Fat) I fluidounce WATER 14% fluidounces	Prot. 1.00 1.02 Fat 1.00 .97 Carb. 6.50 6.54 Salts .38 Water 91.09 100.00	12.8
5	98 MELLIN'S FOOD 624 grains, or 5 level tablespoonfuls and 3 level teaspoonfuls FRESH MILK 1/8 fluidounce CREAM (25% Fat) 147/8 fluidounces	Prot. 1.00 1.00 Fat 1.50 1.48 Carb. 6.50 6.52 Salts .38 Water 90.62	14.3

Formulas

PAGE	Proportions	Composition	CALORIES PER PLUID- OUNCE
5	IO8 MELLIN'S FOOD 624 grains, or 5 level tablespoonfuls and 3 level teaspoonfuls FRESH MILK CREAM (30% Fat) 11% fluidounces WATER 1434 fluidounces	Prot. 1.00 1.00 Fat 2.00 1.98 Carb. 6.50 6.53 Salts .38 Water 90.11 100.00	15.8
7	MELLIN'S FOOD 640.5 grains, or 5 level tablespoonfuls and 3½ level teaspoonfuls FRESH MILK CREAM (25% Fat) 23% fluidounces WATER 133% fluidounces	Prot. 1.25 1.26 Fat 3.50 3.48 Carb. 7.00 6.99 Salts .43 Water 87.84 100.00	21.3
8	I87 MELLIN'S FOOD 640.5 grains, or 5 level tablespoonfuls and 3½ level teaspoonfuls FRESH MILK CREAM (30% Fat) 2½ fluidounces WATER 13½ fluidounces	Prot. 1.25 1.27 Fat 4.00 3.98 Carb. 7.00 7.00 Salts .43 Water 87.32 100.00	22.8
7	MELLIN'S FOOD 646.5 grains, or 6 level tablespoonfuls and 1/2 level teaspoonful FRESH MILK CREAM (16% Fat) 133/4 fluidounces WATER 133/4 fluidounces	Prot. 1.25 1.24 Fat 2.00 2.01 Carb. 7.00 7.01 Salts .43 Water 89.31 100.00	_, 16.9

PAGE	Proportions	Composition	CALORIES PER FLUID. OUNCE
7	I7I MELLIN'S FOOD 646.5 grains, or 6 level tablespoonfuls and ½ level teaspoonful FRESH MILK CREAM (20% Fat) 2½ fluidounces WATER 135% fluidounces	Prot. 1.25 1.25 Fat 2.50 2.52 Carb. 7.00 7.02 Salts .43 Water 88.78	18.5
7	I77 MELLIN'S FOOD 646.5 grains, or 6 level tablespoonfuls and ½ level teaspoonful FRESH MILK ½ fluidounce CREAM (25% Fat) 2 fluidounces WATER 13½ fluidounces	Prot. 1.25 1.26 Fat 3.00 3.00 Carb. 7.00 7.03 Salts 43 Water 88.28 100.00	19.9
4	78 MELLIN'S FOOD 682.5 grains, or 6½ level tablespoonfuls FRESH MILK ¼ fluidounce CREAM (16% Fat) ½ fluidounce WATER 15¼ fluidounces	Prot. 1.00 1.02 Fat .50 .53 Carb. 7.00 6.99 Salts .40 Water 91.06 100.00	12.2

PAGE	Proportions	Composition	CALORIES PER FLUID- OUNCE
10	243 MELLIN'S FOOD 187.5 grains, or 1 level tablespoonful and 2½ level teaspoonfuls FRESH MILK 2 fluidounces SKIMMED MILK(Fat free)4¾ fluidounces WATER 9¼ fluidounces	Prot. 1.75 1.76 Fat .50 .51 Carb. 4.00 3.99 Salts .41 Water 93.33 100.00	87
10	MELLIN'S FOOD 259.5 grains, or 2 level tablespoonfuls and 1½ level teaspoonfuls FRESH MILK 2 fluidounces SKIMMED MILK(Fatfree) 4½ fluidounces WATER 9¾ fluidounces	Prot. 1.75 1.73 Fat .50 .50 Carb. 4.50 4.55 Salts .42 Water 92.80	9.4
II	296 MELLIN'S FOOD 276 grains, or 2 level tablespoonfuls and 2 level teaspoonfuls FRESH MILK 2 fluidounces SKIMMED MILK(Fatfree) 51/4 fluidounces WATER 83/4 fluidounces	Prot. 2.00 1.97 Fat .50 .51 Carb. 5.00 5.00 Salts .48 Water 92.04 100.00	10.4
16	43I MELLIN'S FOOD 292.5 grains, or 2 level tablespoonfuls and 2½ level teaspoonfuls FRESH MILK 4¼ fluidounces SKIMMED MILK(Fat free)7¾ fluidounces WATER 4 fluidounces	Prot. 3.00 3.00 Fat 1.00 1.03 Carb. 6.50 6.50 Salts .68 Water 88.79 100.00	15.2

Formulas

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PAGE	Proportions	Composition		CALORIES PER FLUID- OUNCE
10	245 MELLIN'S FOOD 315 grains, or 3 level tablespoonfuls FRESH MILK 2 fluidounces SKIMMED MILK (Fatfree) 4 fluidounces WATER 10 fluidounces	Prot. 1.75 Fat .50 Carb. 5.00 Salts Water	1.74 -49 5.02 -44 92.31	10.1
17	45I MELLIN'S FOOD 315 grains, or 3 level tablespoonfuls FRESH MILK 13/4 fluidounces SKIMMED MILK (Fat free) 11/4 fluidounces WATER 3 fluidounces		3.25 .50 7.01 .74 88.50	14.8
17	452 MELLIN'S FOOD 315 grains, or 3 level tablespoonfuls FRESH MILK 4 fluidounces SKIMMED MILK (Fatfree) 9 fluidounces WATER 3 fluidounces	_	3.23 .98 6.99 .74 88.06	16.1
11	297 MELLIN'S FOOD 331.5 grains, or 3 level tablespoonfuls and ½ level teaspoonful FRESH MILK 2 fluidounces SKIMMED MILK (Fat free) 5¼ fluidounces WATER 8¾ fluidounces		2.03 .50 5.54 .50 91.43	11.2

PAGE	Proportions	c	OMPOSITIO	ON	CALORIES PER FLUID- OUNCE
13	342 MELLIN'S FOOD 348 grains, or 3 level tablespoonfuls and 1 level teaspoonful FRESH MILK 2 fluidounces SKIMMED MILK(Fatfree)6¼ fluidounces WATER 7¾ fluidounces	Prot. Fat Carb. Salts Water	2.25 .50 6.00	2.26 .51 5.98 .55 90.70	I2 T
16	430 MELLIN'S FOOD 358.5 grains, or 2 level tablespoonfuls and 4½ level teaspoonfuls FRESH MILK 1% fluidounces SKIMMED MILK(Fat free)9¾ fluidounces WATER 4¾ fluidounces	Prot. Fat Carb. Salts Water	3.00 .50 7.00	3.00 .51 7.03 .70 88.76	14.5
16	432 MELLIN'S FOOD 358.5 grains, or 2 level tablespoonfuls and 4½ level teaspoonfuls FRESH MILK 4½ fluidounces SKIMMED MILK(Fat free) 7½ fluidounces WATER 4¾ fluidounces	Prot. Fat Carb. Salts Water	3.00 1.00 7.00	2.98 .99 7.01 .70 88.32 100.00	15.9
14	377 MELLIN'S FOOD 381 grains, or 3 level tablespoonfuls and 2 level teaspoonfuls FRESH MILK 2 fluidounces SKIMMED MILK(Fat free) 7 1/8 fluidounces WATER 67/8 fluidounces	Prot. Fat Carb. Salts Water	2.50 .50 6.50	2.49 .52 6.54 .61 89.84 1co.oo	13.2

Formulas
Containing Mellin's Food, Fresh Milk and Skimmed Milk

PAGE	Proportions	Co	MPOSITIO	N	CALORIES PER FLUID. OUNCE
II	298 MELLIN'S FOOD 397.5 grains, or 3 level tablespoonfuls and 2½ level teaspoonfuls FRESH MILK 2 fluidounces SKIMMED MILK(Fat free) 4¾ fluidounces WATER 9¼ fluidounces	Prot. Fat Carb. Salts Water	2.00 .50 6.00	1.99 .50 6.03 .51 90.97	11.8
15	408 MELLIN'S FOOD 397.5 grains, or 3 level tablespoonfuls and 2½ level teaspoonfuls FRESH MILK 2 fluidounces SKIMMED MILK(Fat free) 8¼ fluidounces WATER 5¾ fluidounces	Prot. Fat Carb. Salts Water	2.75 .50 7.00	2.74 .53 7.01 .66 89.06	14.3
13	343 MELLIN'S FOOD 420 grains, or 4 level tablespoonfuls FRESH MILK 2 fluidounces SKIMMED MILK(Fat free)5¾ fluidounces WATER 8¼ fluidounces	Prot. Fat Carb. Salts Water	2.25 .50 6.50	2.23 .50 6.52 .57 90.18	12.9
14	378 MELLIN'S FOOD 436.5 grains, or 4 level tablespoonfuls and ½ level teaspoonful FRESH MILK 2 fluidounces SKIMMED MILK (Fat free) 7 fluidounces WATER 7 fluidounces	Prot. Fat Carb. Salts Water	2.50 .50 7.00	2.52 .51 7.02 .63 89.32 100.00	14.

PAGE	Proportions	C	OMPOSITIO	N	CALORIES PER FLUID- OUNCE
II	MELLIN'S FOOD 453 grains, or 4 level tablespoonfuls and 1 level teaspoonful FRESH MILK 2 fluidounces SKIMMED MILK(Fat free) 4½ fluidounces WATER 9½ fluidounces	Prot. Fat Carb. Salts Water	2.00 .50 6.50	2.00 .49 6.48 .53 90.50	12.5
13	344 MELLIN'S FOOD 480 grains, or 3 level tablespoonfuls and 5 level teaspoonfuls FRESH MILK 2 fluidounces SKIMMED MILK(Fat free) 5½ fluidounces WATER 8½ fluidounces	Prot. Fat Carb. Salts Water	2.25 .50 7.00	2.24 .50 7.00 .50 89.67	13.6
II	300 MELLIN'S FOOD 519 grains, or 4 level tablespoonfuls and 3 level teaspoonfuls FRESH MILK 2 fluidounces SKIMMED MILK(Fat free) 4½ fluidounces WATER 9¾ fluidounces	Prot. Fat Carb. Salts Water	2.00 .50 7.00	2.01 .49 7.02 .55 89.93 100.00	13.3

PAGE	Proportions	Composition	CALORIES PER FLUID- OUNCE
4	79 MELLIN'S FOOD 82.5 grains, or 2½ level teaspoonfuls FRESH MILK 7% Fat) ½ fluidounces WATER 12½ fluidounces	Prot. 1.00 .97 Fat 1.00 1.01 Carb. 2.00 2.03 Salts .22 Water 95.77 100.00	6.5
17	446 MELLIN'S FOOD 115.5 grains, or 3½ level teaspoonfuls FRESH MILK 8½ fluidounces TOP MILK (7% Fat) 4¾ fluidounces WATER 2¾ fluidounces	Prot. 3.00 2.99 Fat 4.00 4.00 Carb. 5.00 5.02 Salts .63 Water 87.36 100.00	21.5
3	MELLIN'S FOOD 115.5 grains, or 3½ level teaspoonfuls FRESH MILK 1 fluidounce TOP MILK (7% Fat) 1¾ fluidounces WATER 13¼ fluidounces	Prot75 .75 Fat 1.00 1.01 Carb. 2.00 2.03 Salts .19 Water 96.02	6.3
8	MELLIN'S FOOD 121.5 grains, or 1 level tablespoonful and ½ level teaspoonful FRESH MILK TOP MILK (7% Fat) ½ fluidounces WATER 10 fluidounces	Prot. 1.50 1.48 Fat 1.50 1.50 Carb. 3.00 3.05 Salts .33 Water 93.64 100.00	9.9

PAGE	Proportions	Composition	CALORIES PER PLUID. OUNCE
8	MELLIN'S FOOD 121.5 grains, or 1 level tablespoonful and ½ level teaspoonful FRESH MILK TOP MILK (7% Fat) 3 fluidounces WATER 10 fluidounces	Prot. 1.50 1.46 Fat 2.00 2.01 Carb. 3.00 3.02 Salts .33 Water 93.18	11.2
13	MELLIN'S FOOD 121.5 grains, or 1 level tablespoonful and ½ level teaspoonful FRESH MILK 8 fluidounces TOP MILK (7% Fat) 1½ fluidounces WATER 6½ fluidounces	Prot. 2.25 2.22 Fat 2.50 2.50 Carb. 4.00 4.05 Salts .48 Water 90.75	15.
4	MELLIN'S FOOD 138 grains, or 1 level tablespoonful and 1 level teaspoonful FRESH MILK TOP MILK (7% Fat) 1 fluidounce WATER 12½ fluidounces	Prot. 1.00 .95 Fat 1.00 1.02 Carb. 2.50 2.49 Salts .23 Water 95.31 100.00	7.1
10	265 MELLIN'S FOOD 138 grains, or 1 level tablespoonful and 1 level teaspoonful FRESH MILK TOP MILK (7% Fat) 134 fluidounces WATER 878 fluidounces	Prot. 1.75 1.73 Fat 2.00 2.01 Carb. 3.50 3.53 Salts .39 Water 92.34 100.00	12.3

PAGE	Proportions	Composition	CALORIES PER FLUID. OUNCE
15	392 MELLIN'S FOOD 138 grains, or 1 level tablespoonful and 1 level teaspoonful FRESH MILK TOP MILK (7% Fat) 234 fluidounces WATER 514 fluidounces	Prot. 2.50 2.50 Fat 3.00 3.03 Carb. 4.50 4.55 Salts .54 Water 89.38 100.00	17.5
12	MELLIN'S FOOD 154.5 grains, or 1 level tablespoonful and 1½ level teaspoonfuls FRESH MILK 7¾ fluidounces TOP MILK (7% Fat) ½ fluidounce WATER 7¾ fluidounces	Prot. 2.00 2.00 Fat 2.00 2.00 Carb. 4.00 4.03 Salts .45 Water 91.52 100.00	13.3
12	319 MELLIN'S FOOD 154.5 grains, or 1 level tablespoonful and 1½ level teaspoonfuls FRESH MILK TOP MILK (7% Fat) 3 fluidounces WATER 7¾ fluidounces	Prot. 2.00 1.98 Fat 2.50 2.51 Carb. 4.00 4.00 Salts .44 Water 91.07 100.00	14.6
16	425 MELLIN'S FOOD 154.5 grains, or 1 level tablespoonful and 1½ level teaspoonfuls FRESH MILK 6 fluidounces TOP MILK (7% Fat) 6 fluidounces WATER 4 fluidounces	Prot. 2.75 2.76 Fat 4.00 3.96 Carb. 5.00 5.04 Salts .60 Water 87.64 100.00	21.2

PAGE	Proportions	Composition	CALORIES PER FLUID- OUNCE
18	472 MELLIN'S FOOD 154.5 grains, or 1 level tablespoonful and 1½ level teaspoontuls FRESH MILK 12% fluidounces TOP MILK (7% Fat) 2½ fluidounces WATER 5% fluidounce	Prot. 3.50 3.49 Fat 4.00 3.99 Carb. 6.00 6.01 Salts .74 Water 85.77 100.00	23.6
6	I47 MELLIN'S FOOD 154.5 grains, or 1 level tablespoonful and 1½ level teaspoonfuls FRESH MILK 2¾ fluidounces TOP MILK (7% Fat) 2 fluidounces WATER 11¼ fluidounces	Prot. 1.25 1.24 Fat 1.50 1.51 Carb. 3.00 3.01 Salts .29 Water 93.95 100.00	9.6
7	156 MELLIN'S FOOD 154.5 grains, or 1 level tablespoonful and 1½ level teaspoonfuls FRESH MILK TOP MILK (7% Fat) 4¼ fluidounces WATER 11½ fluidounces	Prot. 1.25 1.25 Fat 2.00 2.00 Carb. 3.00 3.02 Salts .30 Water 93.43 100.00	11.
2	7 MELLIN'S FOOD 157.5 grains, or 1½ level tablespoonfuls FRESH MILK TOP MILK (7% Fat) I fluidounce WATER 14¾ fluidounces	Prot50 .49 Fat .50 .50 Carb. 2.00 2.04 Salts .14 Water .96.83 100.00	4.5

PAGE	Proportions	Composition	CALORIES PER FLUID- OUNCE
3	MELLIN'S FOOD 171 grains, or 1 level tablespoonful and 2 level teaspoonfuls FRESH MILK TOP MILK (7% Fat) 2 fluidounces WATER 13.12 fluidounces	Prot75 .77 Fat 1.00 .99 Carb. 2.50 2.53 Salts .20 Water 95.51 100.00	6.9
13	355 MELLIN'S FOOD 171 grains, or 1 level tablespoonful and 2 level teaspoonfuls FRESH MILK TOP MILK (7% Fat) 2 fluidounces WATER 6¾ fluidounces	Prot. 2.25 2.22 Fat 2.50 2.53 Carb. 4.50 4.46 Salts .49 Water 90.30 100.00	15.6
14	361 MELLIN'S FOOD 171 grains, or 1 level tablespoonful and 2 level teaspoonfuls FRESH MILK 5½ fluidounces TOP MILK (7% Fat) 4½ fluidounces WATER 6½ fluidounces	Prot. 2.25 2.26 Fat 3.00 3.04 Carb. 4.50 4.51 Salts .50 Water 89.69 100.00	17.2
17	447 MELLIN'S FOOD 171 grains, or 1 level tablespoonful and 2 level teaspoonfuls FRESH MILK TOP MILK (7% Fat) 5 fluidounces WATER 3 fluidounces	Prot. 3.00 2.99 Fat 4.00 3.97 Carb. 5.50 5.49 Salts .65 Water 86.90	22.2

PAGE	Proportions	Composition	CALORIES PER FLUID- OUNCE
8	MELLIN'S FOOD 171 grains, or 1 level tablespoonful and 2 level teaspoonfuls FRESH MILK 434 fluidounces TOP MILK (7% Fat) 1 fluidounce WATER 1014 fluidounces	Prot. 1.50 1.48 Fat 1.50 1.53 Carb. 3.50 3.48 Salts .35 Water 93.16	10.5
8	MELLIN'S FOOD 171 grains, or 1 level tablespoonful and 2 level teaspoonfuls FRESH MILK 3 fluidounces TOP MILK (7% Fat) 3 fluidounces WATER 10 fluidounces	Prot. 1.50 1.52 Fat 2.00 2.00 Carb. 3.50 3.53 Salts .35 Water 92.60 100.00	12.
4	MELLIN'S FOOD 187.5 grains, or 1 level tablespoonful and 2½ level teaspoonfuls FRESH MILK TOP MILK (7% Fat) 1 fluidounces WATER 12½ fluidounces	Prot. 1.00 1.01 Fat 1.00 1.02 Carb. 3.00 3.00 Salts .26 Water 94.71 100.00	7-9
10	266 MELLIN'S FOOD 187.5 grains, or 1 level tablespoonful and 2½ level teaspoonfuls FRESH MILK TOP MILK (7% Fat) 2 fluidounces WATER 9 fluidounces	Prot. 1.75 1.76 Fat 2.00 2.02 Carb. 4.00 3.99 Salts .41 Water 91.82 100.00	13.

Formulas
Containing Mellin's Food, Fresh Milk and Top Milk

PAGE	P ROPORTIONS	Composition	CALORIES PER FLUID. QUNCE
11	273 MELLIN'S FOOD 187.5 grains, or 1 level tablespoonful and 2½ level teaspoonfuls FRESH MILK TOP MILK (7% Fat) 4½ fluidounces WATER 9 fluidounces	Prot. 1.75 1.74 Fat 2.50 2.52 Carb. 4.00 3.96 Salts .40 Water 91.38 100.00	14.4
15	393 MELLIN'S FOOD 187.5 grains, or 1 level tablespoonful and 2½ level teaspoonfuls FRESH MILK 7½ fluidounces TOP MILK (7% Fat) 3 fluidounces WATER 5½ fluidounces	Prot. 2.50 2.49 Fat 3.00 3.00 Carb. 5.00 4.97 Salts .55 Water 88.99 100.00	18.1
15	398 MELLIN'S FOOD 187.5 grains, or 1 level tablespoonful and 2½ level teaspoonfuls FRESH MILK TOP MILK (7% Fat) 5½ fluidounces WATER 5½ fluidounces 5¼ fluidounces	Prot. 2.50 2.53 Fat 3.50 3.51 Carb. 5.00 5.01 Salts .56 Water 88.39	19.6
15	403 MELLIN'S FOOD 187.5 grains, or 1 level tablespoonful and 2½ level teaspoonfuls FRESH MILK TOP MILK (7% Fat) 7½ fluidounces WATER 5¼ fluidounces	Prot. 2.50 2.51 Fat 4.00 3.97 Carb. 5.00 4.99 Salts .56 Water 87.97 100.00	20.9

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PAGE	Proportions	Сомя	osition	CALURIES PER FLUID- OUNCE
17	459 MELLIN'S FOOD 187.5 grains, or 1 level tablespoonful and 2½ level teaspoonfuls FRESH MILK 12¾ fluidounces TOP MILK (7% Fat) 1¾ fluidounces WATER 1¼ fluidounces	Fat 3	ACTUAL 3.27 3.48 .00 5.99 .71 86.55 100.00	21.8
18	462 MELLIN'S FOOD 187.5 grains, or 1 level tablespoonful and 2½ level teaspoonfuls FRESH MILK 10¾ fluidounces TOP MILK (7% Fat) 3⅓ fluidounces WATER 1¾ fluidounces	Fat 4	.25 3.27 .00 4.01 .00 6.00 .71 86.01	23.4
5	IOI MELLIN'S FOOD 187.5 grains, or 1 level tablespoonful and 2½ level teaspoonfuls FRESH MILK TOP MILK (10% Fat) 3 fluidounces WATER 12½ fluidounces	Fat 2.	.00 1.03 .00 2.04 .00 3.02 .26 93.65	10.8
2	8 MELLIN'S FOOD 210 grains, or 2 level tablespoonfuls FRESH MILK TOP MILK (13% Fat) 15 fluidounce WATER 15 fluidounces	Fat .	50 .50 50 .52 50 2.50 .16 96.32 100.00	5.2

PAGE	Proportions	Composition	CALORIES PER FLUID. OUNCE
12	313 MELLIN'S FOOD 210 grains, or 2 level tablespoonfuls FRESH MILK TOP MILK (7% Fat) 1 fluidounce WATER 8 fluidounces	Prot. 2.00 2.00 Fat 2.00 2.03 Carb. 4.50 4.50 Salts .46 Water 91.01	14.
12	320 MELLIN'S FOOD 210 grains, or 2 level tablespoonfuls FRESH MILK 4½ fluidounces TOP MILK (7% Fat) 3½ fluidounces WATER 8 fluidounces	Prot. 2.00 1.99 Fat 2.50 2.54 Carb. 4.50 4.48 Salts .46 Water 90.53	
12	326 MELLIN'S FOOD 210 grains, or 2 level tablespoonfuls FRESH MILK TOP MILK (7% Fat) 6 fluidounces WATER 8 fluidounces	Prot. 2.00 1.97 Fat 3.00 3.04 Carb. 4.50 4.45 Salts .46 Water 90.08	10.8
16	426 MELLIN'S FOOD 210 grains, or 2 level tablespoonfuls FRESH MILK 5 fluidounces TOP MILK (7% Fat) 63/4 fluidounces WATER 41/4 fluidounces	Prot. 2.75 2.75 Fat 4.00 4.03 Carb. 5.50 5.50 Salts .61 Water 87.11 100.00	22.1

Formulas

	Containing Mennis Food, Fresh		/		
PAGE	Proportions	C	OMPOSITIO	ON	CALORIES PER FLUID- OUNCE
18	473 MELLIN'S FOOD 210 grains, or 2 level tablespoonfuls FRESH MILK TOP MILK (7% Fat) 23/ fluidounces WATER 3/ fluidounce	Prot. Fat Carb. Salts Water	3.50 4.00 6.50	3.51 3.99 6.51 .76 85.23	24.4
6	I48 MELLIN'S FOOD 210 grains, or 2 level tablespoonfuls FRESH MILK TOP MILK (7% Fat) 2½ fluidounces WATER 11½ fluidounces	Prot. Fat Carb. Salts Water	1.25 1.50 3.50	1.25 1.50 3.50 .31 93.44 100.00	10.2
7	I57 MELLIN'S FOOD 210 grains, or 2 level tablespoonfuls FRESH MILK TOP MILK (7% Fat) 4½ fluidounces WATER 11½ fluidounces	Prot. Fat Carb. Salts Water	1.25 2.00 3.50	1.28 2.01 3.55 .3 ² 92.84 100.00	11.8
18	470 MELLIN'S FOOD 214.5 grains, or 6½ level teaspoonfuls FRESH MILK 14¾ fluidounces TOP MILK (7% Fat) ¼ fluidounce WATER 1 fluidounce	Prot. Fat Carb. Salts Water	3.50 3.50 6.50	3.48 3.51 6.50 .76 85.75 100.00	23.

PAGE	Proportions	Composition	CALORIES PER FLUID. OUNCE
3	MELLIN'S FOOD 226.5 grains, or 2 level tablespoonfuls and ½ level teaspoonful FRESH MILK TOP MILK (7% Fat) ¼ fluidounces WATER 14 fluidounces	Prot75 .74 Fat .50 .52 Carb. 3.00 2.97 Salts .22 Water 95.55 100.00	6.1
8	MELLIN'S FOOD 226.5 grains, or 2 level tablespoonfuls and ½ level teaspoonful FRESH MILK TOP MILK (7% Fat) 1¼ fluidounces WATER 10½ fluidounces	Prot. 1.50 1.49 Fat 1.50 1.52 Carb. 4.00 3.96 Salts .36 Water 92.67 100.00	11.2
8	2I3 MELLIN'S FOOD 226.5 grains, or 2 level tablespoonfuls and ½ level teaspoonful FRESH MILK TOP MILK (7% Fat) 3½ fluidounces WATER 10¼ fluidounces	Prot. 1.50 1.52 Fat 2.00 2.03 Carb. 4.00 4.01 Salts .37 Water 92.07 100.00	12.8
14	362 MELLIN'S FOOD 226.5 grains, or 2 level tablespoonfuls and ½ level teaspoonful FRESH MILK TOP MILK (7% Fat) 4½ fluidounces WATER 6¾ fluidounces	Prot. 2.25 2.26 Fat 3.00 3.01 Carb. 5.00 4.98 Salts .52 Water 89.23 100.00	17.9

Formulas

PAGE	Proportions	Composition	CALORIES PER FLUID. OUNCE
14	367 MELLIN'S FOOD 226.5 grains, or 2 level tablespoonfuls and ½ level teaspoonful FRESH MILK TOP MILK (7% Fat) 7 fluidounces WATER 6¾ fluidounces	Prot. 2.25 2.24 Fat 3.50 3.52 Carb. 5.00 4.96 Salts .52 Water 88.76 100.00	19.2
14	372 MELLIN'S FOOD 226.5 grains, or 2 level tablespoonfuls and ½ level teaspoonful FRESH MILK TOP MILK (7% Fat) 9 fluidounces WATER 6½ fluidounces	Prot. 2.25 2.28 Fat 4.00 3.98 Carb. 5.00 5.01 Salts .52 Water 88.21 100.00	20.7
17	MELLIN'S FOOD 226.5 grains, or 2 level tablespoonfuls and ½ level teaspoonful FRESH MILK 12½ fluidounces TOP MILK (7% Fat) ½ fluidounce WATER 3¼ fluidounces	Prot. 3.00 3.02 Fat 3.00 2.98 Carb. 6.00 6.00 Salts .67 Water 87.33 100.00	20.2
17'	### Add #### Add ### Add #### Add ##### Add ##### Add ##### Add ########	Prot. 3.00 3.01 Fat 3.50 3.48 Carb. 6.00 5.97 Salts .67 Water 86.87 100.00	21.6

PAGE	Proportions	Composition	CALORIES PER FLUID- OUNCE
17	MELLIN'S FOOD 226.5 grains, or 2 level tablespoonfuls and 1/2 level teaspoonful FRESH MILK 73/8 fluidounces TOP MILK (7% Fat) 51/2 fluidounces WATER 31/8 fluidounces	Prot. 3.00 3.01 Fat 4.00 4.01 Carb. 6.00 5.98 Salts .67 Water 86.33 100.00	23.1
3	MELLIN'S FOOD 226.5 grains, or 2 level tablespoonfuls and ½ level teaspoonful FRESH MILK TOP MILK (13% Fat) 134 fluidounces WATER 134 fluidounces	Prot75 .76 Fat 1.50 1.52 Carb. 3.00 2.99 Salts .22 Water 94.51 100.00	9.
13	356 MELLIN'S FOOD 237 grains, or 1 level tablespoonful and 4 level teaspoonfuls FRESH MILK 634 fluidounces TOP MILK (7% Fat) 214 fluidounces WATER 7 fluidounces	Prot. 2.25 2.24 Fat 2.50 2.50 Carb. 5.00 5.04 Salts .52 Water 89.70 100.00	16.4
4	MELLIN'S FOOD 243 grains, or 2 level tablespoonfuls and 1 level teaspoonful FRESH MILK 134 fluidounces TOP MILK (7% Fat) 1½ fluidounces WATER 1234 fluidounces	Prot. 1.00 1.02 Fat 1.00 1.05 Carb. 3.50 3.48 Salts .28 Water 94.17 100.00	8.7

Formulas

PAGE	Proportions	Composition	CALORIES PER FLUID- OUNCE
5	MELLIN'S FOOD 243 grains, or 2 level tablespoonfuls and 1 level teaspoonful FRESH MILK 11/4 fluidounces TOP MILK (10% Fat) 2 fluidounces WATER 123/4 fluidounces	Prot. 1.00 1.01 Fat 1.50 1.52 Carb. 3.50 3.46 Salts .27 Water 93.74	
5	MELLIN'S FOOD 243 grains, or 2 level tablespoonfuls and 1 level teaspoonful FRESH MILK 7/2 fluidounce TOP MILK (10% Fat) 3 fluidounces WATER 12½ fluidounces	Prot. 1.00 1.04 Fat 2.00 1.97 Carb. 3.50 3.51 Salts .28 Water 93.20	11.3
11	274 MELLIN'S FOOD 253.5 grains, or 1 level tablespoonful and 4½ level teaspoonfuls FRESH MILK TOP MILK (7% Fat) 5 fluidounces WATER 9¼ fluidounces	Prot. 1.75 1.76 Fat 2.50 2.55 Carb. 4.50 4.54 Salts .43 Water 90.72	15.3
11	280 MELLIN'S FOOD 253.5 grains, or 1 level tablespoonful and 4½ level teaspoonfuls FRESH MILK TOP MILK (10% Fat) 3¾ fluidounces WATER 9¼ fluidounces	Prot. 1.75 1.74 Fat 3.00 2.98 Carb. 4.50 4.52 Salts .42 Water 90.34	16.5

PAGE	Proportions	Composition	CALORIES PER FLUID- OUNCE
15	394 MELLIN'S FOOD 253.5 grains, or 1 level tablespoonful and 4½ level teaspoonfuls FRESH MILK 6¾ fluidounces TOP MILK (7% Fat) 3½ fluidounces WATER 5¾ fluidounces	Prot. 2.50 2.51 Fat 3.00 3.02 Carb. 5.50 5.53 Salts .58 Water 88.36	19.
15	399 MELLIN'S FOOD 253.5 grains, or 1 level tablespoonful and 4½ level teaspoonfuls FRESH MILK TOP MILK (7% Fat) 6 fluidounces WATER 5¾ fluidounces	Prot. 2.50 2.49 Fat 3.50 3.53 Carb. 5.50 5.51 Salts .57 Water 87.90 100.00	20.4
15	404 MELLIN'S FOOD 253.5 grains, or 1 level tablespoonful and 4½ level teaspoonfuls FRESH MILK 2 fluidounces TOP MILK (7% Fat) 8¼ fluidounces WATER 5¾ fluidounces	Prot. 2.50 2.47 Fat 4.00 3.98 Carb. 5.50 5.49 Salts .57 Water 87.49 100.00	21.6
17	460 MELLIN'S FOOD 253.5 grains, or 1 level tablespoonful and 4½ level teaspoonfuls FRESH MILK 11¾ fluidounces TOP MILK (7% Fat) 2 fluidounces WATER 2¼ fluidounces	Prot. 3.25 3.25 Fat 3.50 3.49 Carb. 6.50 6.51 Salts .72 Water 86.03 100.00	22.7

PAGE	Proportions	Composition	CALORIES PER FLUID. OUNCE
18	463 MELLIN'S FOOD 253.5 grains, or 1 level tablespoonful and 4½ level teaspoonfuls FRESH MILK TOP MILK (7% Fat) 4½ fluidounces WATER 2¼ fluidounces	Prot. 3.25 3.23 Fat 4.00 3.99 Carb. 6.50 6.49 Salts .72 Water 85.57 100.00	24.1
10	267 MELLIN'S FOOD 259.5 grains, or 2 level tablespoonfuls and 1½ level teaspoonfuls FRESH MILK 3¾ fluidounces TOP MILK (7% Fat) 2¾ fluidounces WATER 9½ fluidounces	Prot. 1.75 1.73 Fat 2.00 2.04 Carb. 4.50 4.55 Salts .42 Water 91.26	13.8
13	337 MELLIN'S FOOD 270 grains, or 1 level tablespoonful and 5 level teaspoonfuls FRESH MILK 21/4 fluidounces TOP MILK (10% Fat) 53/4 fluidounces WATER 8 fluidounces	Prot. 2.00 1.99 Fat 4.00 4.02 Carb. 5.00 5.00 Salts .48 Water 88.51 100.00	20.5
16	427 MELLIN'S FOOD 270 grains, or 1 level tablespoonful and 5 level teaspoonfuls FRESH MILK TOP MILK (7% Fat) 7 fluidounces WATER 4½ fluidounces	Prot. 2.75 2.76 Fat 4.00 3.99 Carb. 6.00 6.00 Salts .63 Water 86.62 100.00	22.8

PAGE	Proportions	Composition	CALORIES PER FLUID- OUNCE
6	I40 MELLIN'S FOOD 276 grains, or 2 level tablespoonfuls and 2 level teaspoonfuls FRESH MILK 3½ fluidounces TOP MILK (7% Fat) ½ fluidounce WATER 12 fluidounces	Fat 1.00 1. Carb. 4.00 4	23 9.6 9.6 33 39
6	MELLIN'S FOOD 276 grains, or 2 level tablespoonfuls and 2 level teaspoonfuls FRESH MILK TOP MILK (7% Fat) 3 fluidounces WATER 12 fluidounces	Fat 1.50 1 Carb. 4.00 4	<u> </u>
7	T58 MELLIN'S FOOD 276 grains, or 2 level tablespoonfuls and 2 level teaspoonfuls FRESH MILK 1½ fluidounces TOP MILK (10% Fat) 2¾ fluidounces WATER 11¾ fluidounces	Fat 2.00 2 Carb. 4.00 4	<u> </u>
7	T65 MELLIN'S FOOD 276 grains, or 2 level tablespoonfuls and 2 level teaspoonfuls FRESH MILK 4 fluidounce TOP MILK (10% Fat) 4 fluidounces WATER 11¾ fluidounces	Fat 2.50 2 Carb. 4.00 4	<u></u>

PAGE	Proportions	Composition	CALORIES PER FLUID- OUNCE
12	MELLIN'S FOOD 276 grains, or 2 level tablespoonfuls and 2 level teaspoonfuls FRESH MILK 6 fluidounces TOP MILK (7 % Fat) 1 ½ fluidounces WATER 8½ fluidounces	Prot. 2.00 1.97 Fat 2.00 2.01 Carb. 5.00 5.01 Salts .47 Water 90.54 100.00	14.7
12	32I MELLIN'S FOOD 276 grains, or 2 level tablespoonfuls and 2 level teaspoonfuls FRESH MILK 4 fluidounces TOP MILK (7% Fat) 3¾ fluidounces WATER 8¼ fluidounces	Prot. 2.00 2.00 Fat 2.50 2.51 Carb. 5.00 5.05 Salts .49 Water 89.95	16.2
12	327 MELLIN'S FOOD 276 grains, or 2 level tablespoonfuls and 2 level teaspoonfuls FRESH MILK TOP MILK (7% Fat) 6¼ fluidounces WATER 8¼ fluidounces	Prot. 2.00 1.98 Fat 3.00 3.02 Carb. 5.00 5.03 Salts .48 Water 89.49 100.00	17.6
13	332 MELLIN'S FOOD 276 grains, or 2 level tablespoonfuls and 2 level teaspoonfuls FRESH MILK 3½ fluidounces TOP MILK (10% Fat) 4½ fluidounces WATER 8½ fluidounces	Prot. 2.00 1.97 Fat 3.50 3.48 Carb. 5.00 5.01 Salts .47 Water .89.07 100.00	18.9

PAGE	Profortions	Composition	CALORIES PER FLUID- OUNCE
16	419 MELLIN'S FOOD 276 grains, or 2 level tablespoonfuls and 2 level teaspoonfuls FRESH MILK 5 fluidounces TOP MILK (7% Fat) 2½ fluidounces WATER 4¾ fluidounces	Prot. 2.75 2.75 Fat 3.00 2.99 Carb. 6.00 6.03 Salts .63 Water 87.60 100.00	19.9
16	### ### ##############################	Prot. 2.75 2.73 Fat 3.50 3.48 Carb. 6.00 6.01 Salts .63 Water 87.15 100.00	21.3
18	MELLIN'S FOOD 276 grains, or 2 level tablespoonfuls and 2 level teaspoonfuls FRESH MILK 13¾ fluidounces TOP MILK (7% Fat) 1¼ fluidounces	Prot. 3.50 3.48 Fat 3.50 3.50 Carb. 7.00 7.00 Salts .78 Water 85.24	23.8
18	474 MELLIN'S FOOD 276 grains, or 2 level tablespoonfuls and 2 level teaspoonfuls FRESH MILK 1138 fluidounces TOP MILK (7% Fat) 3½ fluidounces WATER 1½ fluidounces	Prot. 3.50 3.49 Fat 4.00 4.02 Carb. 7.00 7.02 Salts .78 Water 84.69 100.00	25.3

PAGE	Proportions	Composition	CALORIES PER FLUID. OUNCE
9	MELLIN'S FOOD 286.5 grains, or 1 level tablespoonful and 5½ level teaspoonfuls FRESH MILK TOP MILK (10% Fat) 3¼ fluidounces WATER 10½ fluidounces	Prot. 1.50 1.52 Fat 2.50 2.50 Carb. 4.50 4.50 Salts .39 Water 91.09 100.00	14.8
9	MELLIN'S FOOD 286.5 grains, or 1 level tablespoonful and 5½ level teaspoonfuls FRESH MILK TOP MILK (10% Fat) 4½ fluidounces WATER 10½ fluidounces	Prot. 1.50 1.50 Fat 3.00 2.98 Carb. 4.50 4.48 Salts .38 Water 90.66 100.00	16.2
3	MELLIN'S FOOD 292.5 grains, or 2 level tablespoonfuls and 2½ level teaspoonfuls FRESH MILK TOP MILK (7% Fat) ½ fluidounce WATER 14¼ fluidounces	Prot75 .77 Fat .50 .51 Carb. 3.50 3.56 Salts .24 Water 94.92 100.00	6. 9
3	MELLIN'S FOOD 292.5 grains, or 2 level tablespoonfuls and 2½ level teaspoonfuls FRESH MILK TOP MILK (10% Fat) 1½ fluidounces WATER 14½ fluidounces	Prot75 .75 Fat 1.00 .98 Carb. 3.50 3.54 Salts .24 Water 94.49 100.00	8.2

PAGE	Proportions	Composition	CALORIES PER FLUD. OUNCE
15	400 MELLIN'S FOOD 315 grains, or 3 level tablespoonfuls FRESH MILK 33/4 fluidounces TOP MILK (7 % Fat) 61/4 fluidounces WATER 6 fluidounces	Prot. 2.50 2.50 Fat 3.50 3.49 Carb. 6.00 6.03 Salts .59 Water 87.39 100.00	21.1
15	405 MELLIN'S FOOD 315 grains, or 3 level tablespoonfuls FRESH MILK 114 fluidounces TOP MILK (7% Fat) 834 fluidounces WATER 6 fluidounces	Prot. 2.50 2.48 Fat 4.00 3.99 Carb. 6.00 6.00 Salts .59 Water 86.94	22.5
17	461 MELLIN'S FOOD 315 grains, or 3 level tablespoonfuls FRESH MILK TOP MILK (7% Fat) 2½ fluidounces WATER 2½ fluidounces	Prot. 3.25 3.25 Fat 3.50 3.51 Carb. 7.00 7.02 Salts .74 Water 85.48 100.00	23.6
18	464 MELLIN'S FOOD 315 grains, or 3 level tablespoonfuls FRESH MILK 8½ fluidounces TOP MILK (7% Fat) 5 fluidounces WATER 2½ fluidounces	Prot. 3.25 3.23 Fat 4.00 4.01 Carb. 7.00 6.99 Salts .74 Water 85.03 100.00	25.

PAGE	Proportions	Composition	CALORIES PER FLUID. OUNCE
8	205 MELLIN'S FOOD 292.5 grains, or 2 level tablespoonfuls and 2½ level teaspoontuls FRESH MILK TOP MILK (7% Fat) 1½ fluidounces WATER 10¾ fluidounces	Prot. 1.50 1.51 Fat 1.50 1.50 Carb. 4.50 4.54 Salts .39 Water 92.06	12.
9	214 MELLIN'S FOOD 292.5 grains, or 2 level tablespoonfuls and 2½ level teaspoonfuls FRESH MILK TOP MILK (7% Fat) 4¼ fluidounces WATER 10¾ fluidounces	Prot. 1.50 1.49 Fat 2.00 2.05 Carb. 4.50 4.51 Salts .38 Water 91.57 100.00	13.5
13	357 MELLIN'S FOOD 292.5 grains, or 2 level tablespoonfuls and 2½ level teaspoonfuls FRESH MILK TOP MILK (7% Fat) 2¾ fluidounces WATER 7¼ fluidounces	Prot. 2.25 2.24 Fat 2.50 2.53 Carb. 5.50 5.50 Salts .53 Water 89.20	17.2
14	363 MELLIN'S FOOD 292.5 grains, or 2 level tablespoonfuls and 2½ level teaspoonfuls FRESH MILK 4 fluidounces TOP MILK (7% Fat) 5 fluidounces WATER 7 fluidounces	Prot. 2.25 2.27 Fat 3.00 3.03 Carb. 5.50 5.55 Salts .54 Water 88.61	18.8

Formulas
Containing Mellin's Food, Fresh Milk and Top Milk

PAGE	PROPORTIONS	Composition	CALORIES PER FLUID- OUNCE
14	368 MELLIN'S FOOD 292.5 grains, or 2 level tablespoonfuls and 2½ level teaspoonfuls FRESH MILK 1¾ fluidounces TOP MILK (7% Fat) 7¼ fluidounces WATER 7 fluidounces	Prot. 2.25 2.26 Fat 3.50 3.49 Carb. 5.50 5.53 Salts .54 Water 88.18	20.
14	373 MELLIN'S FOOD 292.5 grains, or 2 level tablespoonfuls and 2½ level teaspoonfuls FRESH MILK 3¾ fluidounces TOP MILK (10% Fat) 5¼ fluidounces WATER 7 fluidounces	Prot. 2.25 2.24 Fat 4.00 4.04 Carb. 5.50 5.50 Salts .53 Water 87.69 100.00	21.6
17	44I MELLIN'S FOOD 292.5 grains, or 2 level tablespoonfuls and 2½ level teaspoonfuls FRESH MILK 11¾ fluidounces TOP MILK (7% Fat) WATER 3½ fluidounces	Prot. 3.00 3.00 Fat 3.00 2.98 Carb. 6.50 6.51 Salts .69 Water 86.82 100.00	21.
17	### A44 MELLIN'S FOOD 292.5 grains, or 2 level tablespoonfuls and 2½ level teaspoonfuls FRESH MILK 9 fluidounces TOP MILK (7% Fat) 3½ fluidounces WATER 3½ fluidounces	Prot. 3.00 3.01 Fat 3.50 3.50 Carb. 6.50 6.52 Salts .69 Water 86.28	22.5

PAGE	Proportions	Composition	CALORIES PER FLUID- OUNCE
17	449 MELLIN'S FOOD 292.5 grains, or 2 level tablespoonfuls and 2½ level teaspoonfuls FRESH MILK 6½ fluidounces TOP MILK (7% Fat) 6 fluidounces WATER 3½ fluidounces	Prot. 3.00 2.99 Fat 4.00 4.00 Carb. 6.50 6.50 Salts .68 Water 85.83 100.00	23.9
11	291 MELLIN'S FOOD 309 grains, or 2 level tablespoonfuls and 3 level teaspoonfuls FRESH MILK TOP MILK (10% Fat) 6½ fluidounces WATER 9¼ fluidounces	Prot. 1.75 1.76 Fat 4.00 4.01 Carb. 5.00 5.01 Salts .44 Water 88.78 100.00	20.2
4	MELLIN'S FOOD 315 grains, or 3 level tablespoonfuls FRESH MILK TOP MILK (7% Fat) 2 fluidounces WATER 13¼ fluidounces	Prot. 1.00 1.00 Fat 1.00 1.03 Carb. 4.00 4.05 Salts .29 Water 93.63 100.00	9.4
5	93 MELLIN'S FOOD 315 grains, or 3 level tablespoonfuls FRESH MILK 72 fluidounce TOP MILK (10% Fat) 2½ fluidounces WATER 13½ fluidounces	Prot. 1.00 .98 Fat 1.50 1.49 Carb. 4.00 4.03 Salts .29 Water 93.21 100.00	10.7

PAGE	Proportions	Composition	CALORIES PER FLUID. OUNCE
5	IO3 MELLIN'S FOOD 315 grains, or 3 level tablespoonfuls FRESH MILK 4 fluidounce TOP MILK (13% Fat) 2½ fluidounces WATER 13¼ fluidounces	Prot. 1.00 .96 Fat 2.00 2.04 Carb. 4.00 4.00 Salts .28 Water 92.72 100.00	12.2
10	260 MELLIN'S FOOD 315 grains, or 3 level tablespoonfuls FRESH MILK TOP MILK (7% Fat) 1/2 fluidounces WATER 93/4 fluidounces	Prot. 1.75 1.75 Fat 1.50 1.52 Carb. 5.00 5.05 Salts .44 Water 91.24 100.00	13.1
10	268 MELLIN'S FOOD 315 grains, or 3 level tablespoonfuls FRESH MILK TOP MILK (7% Fat) 934 fluidounces 934 fluidounces	Prot. 1.75 1.74 Fat 2.00 2.02 Carb. 5.00 5.02 Salts .44 Water 90.78 100.00	14.5
11	275 MELLIN'S FOOD 315 grains, or 3 level tablespoonfuls FRESH MILK 34 fluidounce TOP MILK (7% Fat) 5½ fluidounces WATER 9¾ fluidounces	Prot. 1.75 1.72 Fat 2.50 2.52 Carb. 5.00 5.00 Salts .44 Water 90.32 100.00	15.9

PAGE	Proportions	Composition	CALORIES PER FLUD- OUNCE
11	28I MELLIN'S FOOD 315 grains, or 3 level tablespoonfuls FRESH MILK 2½ fluidounces TOP MILK (10% Fat) 4 fluidounces WATER 9½ fluidounces	Prot. 1.75 1.75 Fat 3.00 3.00 Carb. 5.00 5.05 Salts .44 Water 89.76	17.4
11	286 MELLIN'S FOOD 315 grains, or 3 level tablespoonfuls FRESH MILK TOP MILK (10% Fat) 5½ fluidounces WATER 9½ fluidounces	Prot. 1.75 1.73 Fat 3.50 3.48 Carb. 5.00 5.02 Salts .44 Water 89.33 100.00	18.7
15	389 MELLIN'S FOOD 315 grains, or 3 level tablespoonfuls FRESH MILK TOP MILK (7% Fat) WATER 8½ fluidounces 1½ fluidounces 6½ fluidounces	Prot. 2.50 2.48 Fat 2.50 2.49 Carb. 6.00 6.00 Salts .59 Water 88.44 100.00	18.2
15	395 MELLIN'S FOOD 315 grains, or 3 level tablespoonfuls FRESH MILK TOP MILK (7% Fat) 4 fluidounces WATER 61% fluidounces	Prot. 2.50 2.49 Fat 3.00 3.02 Carb. 6.00 6.01 Salts .59 Water 87.89 100.00	19.7

PAGE	Proportions	Composition	CALORIES PER FLUID. OUNCE
6	I4I MELLIN'S FOOD 331.5 grains, or 3 level tablespoonfuls and ½ level teaspoonful FRESH MILK TOP MILK (7% Fat) 4 fluidounces WATER 12½ fluidounces	Prot. 1.25 1.24 Fat 1.00 1.01 Carb. 4.50 4.51 Salts .35 Water 92.89 100.00	10.2
6	MELLIN'S FOOD 331.5 grains, or 3 level tablespoonfuls and ½ level teaspoonful FRESH MILK TOP MILK (7% Fat) 3 fluidounces WATER 12½ fluidounces	Prot. 1.25 1.25 Fat 1.50 1.49 Carb. 4.50 4.52 Salts .35 Water 92.39 100.00	11.6
7	I59 MELLIN'S FOOD 331.5 grains, or 3 level tablespoonfuls and ½ level teaspoonful FRESH MILK TOP MILK (10% Fat) 3 fluidounces WATER 12 fluidounces	Prot. 1.25 1.26 Fat 2.00 2.06 Carb. 4.50 4.53 Salts .35 Water 91.80	13.3
7	MELLIN'S FOOD 331.5 grains, or 3 level tablespoonfuls and ½ level teaspoonful FRESH MILK TOP MILK (13% Fat) 27% fluidounces WATER 12 fluidounces	Prot. 1.25 1.24 Fat 2.50 2.53 Carb. 4.50 4.51 Salts .34 Water 91.38 100.00	14.6

Formulas

PAGE	Proportions	Composition	CALORIES PER FLUID. OUNCE
7	I72 MELLIN'S FOOD 331.5 grains, or 3 level tablespoonfuls and ½ level teaspoonful FRESH MILK TOP MILK (13% Fat) 35% fluidounces WATER 11% fluidounces	Prot. 1.25 1.25 Fat 3.00 2.98 Carb. 4.50 4.52 Salts .35 Water 90.90	15.9
12	315 MELLIN'S FOOD 331.5 grains, or 3 level tablespoonfuls and ½ level teaspoonful FRESH MILK TOP MILK (7% Fat) 1½ fluidounces WATER 8½ fluidounces	Prot. 2.00 2.03 Fat 2.00 1.99 Carb. 5.50 5.54 Salts .50 Water 89.94	15.5
12	MELLIN'S FOOD 331.5 grains, or 3 level tablespoonfuls and ½ level teaspoonful FRESH MILK TOP MILK (7% Fat) 4 fluidounces WATER 8½ fluidounces	Prot. 2.00 2.01 Fat 2.50 2.49 Carb. 5.50 5.52 Salts .50 Water 89.48 100.00	16.9
12	328 MELLIN'S FOOD 331.5 grains, or 3 level tablespoonfuls and ½ level teaspoonful FRESH MILK TOP MILK (7% Fat) 6½ fluidounces WATER 8½ fluidounces	Prot. 2.00 1.99 Fat 3.00 2.99 Carb. 5.50 5.49 Salts .50 Water \$9.03	18.3

PAGE	Proportions	Composition	CALORIES PER FLUID- OUNCE
13	333 MELLIN'S FOOD 331.5 grains, or 3 level tablespoonfuls and ½ level teaspoonful FRESH MILK 23/4 fluidounces TOP MILK (10% Fat) 43/4 fluidounces WATER 8½ fluidounces	Prot. 2.00 1.97 Fat 3.50 3.50 Carb. 5.50 5.47 Salts .49 Water 88.57	19.7
13	338 MELLIN'S FOOD 331.5 grains, or 3 level tablespoonfuls and ½ level teaspoonful FRESH MILK 134 fluidounces TOP MILK (10% Fat) 6 fluidounces WATER 814 fluidounces	Prot. 2.00 2.00 Fat 4.00 4.03 Carb. 5.50 5.52 Salts .49 Water 87.96	21.3
16	### A 17 MELLIN'S FOOD 331.5 grains, or 3 level tablespoonfuls and 2 level teaspoonful FRESH MILK 103/ fluidounces TOP MILK (7% Fat) 4 fluidounce WATER 5 fluidounces	Prot. 2.75 2.76 Fat 2.50 2.51 Carb. 6.50 6.51 Salts .65 Water 87.57 100.00	19.3
16	### ### ##############################	Prot. 2.75 2.75 Fat 3.00 3.01 Carb. 6.50 6.49 Salts .64 Water 87.11	20.7

PAGE	Proportions	Composition	CALORIES PER FLUID- OUNCE
16	### ### ##############################	Prot. 2.75 2.75 Fat 3.50 3.51 Carb. 6.50 6.50 Salts .65 Water 86.59	22.2
16	428 MELLIN'S FOOD 331.5 grains, or 3 level tablespoonfuls and ½ level teaspoonful FRESH MILK TOP MILK (7% Fat) 7½ fluidounces WATER 4¾ fluidounces	Prot. 2.75 2.76 Fat 4.00 4.01 Carb. 6.50 6.51 Salts .65 Water 86.07 100.00	23.7
3	MELLIN'S FOOD 348 grains, or 3 level tablespoonfuls and 1 level teaspoonful FRESH MILK TOP MILK (13% Fat) 1½ fluidounces WATER 14½ fluidounces	Prot75 .76 Fat I.00 I.05 Carb. 4.00 4.01 Salts .25 Water 93.93 100.00	9.1
S	206 MELLIN'S FOOD 348 grains, or 3 level tablespoonfuls and 1 level teaspoonful FRESH MILK 3 fluidounces TOP MILK (7% Fat) 2 fluidounces WATER 11 fluidounces	Prot. 1.50 1.52 Fat 1.50 1.53 Carb. 5.00 5.00 Salts .40 Water 91.55 100.00	12.8

PAGE	Proportions	Composition	CALORIES PER FLUID. OUNCE
9	MELLIN'S FOOD 348 grains, or 3 level tablespoonfuls and 1 level teaspoonful FRESH MILK TOP MILK (7% Fat) WATER 11 fluidounces	Prot. 1.50 1.50 Fat 2.00 2.03 Carb. 5.00 4.98 Salts .40 Water 91.09	14.2
9	MELLIN'S FOOD 348 grains, or 3 level tablespoonfuls and 1 level teaspoonful FRESH MILK TOP MILK (10% Fat) 3½ fluidounces WATER 10¾ fluidounces	Prot. 1.50 1.53 Fat 2.50 2.52 Carb. 5.00 5.03 Salts .41 Water 90.51 100.00	15.7
9	228 MELLIN'S FOOD 348 grains, or 3 level tablespoonfuls and 1 level teaspoonful FRESH MILK TOP MILK (10% Fat) 434 fluidounces WATER 1034 fluidounces	Prot. 1.50 1.52 Fat 3.00 3.00 Carb. 5.00 5.01 Salts .40 Water 90.07 100.00	17.
9	233 MELLIN'S FOOD 348 grains, or 3 level tablespoonfuls and 1 level teaspoonful FRESH MILK TOP MILK (13% Fat) 4 1/8 fluidounces WATER 103/4 fluidounces	Prot. 1.50 1.50 Fat 3.50 3.50 Carb. 5.00 4.98 Salts .40 Water 89.62 100.00	18.4

PAGE	Proportions	Composition	CALORIES PER FLUID. OUNCE
9	238 MELLIN'S FOOD 348 grains, or 3 level tablespoonfuls and 1 level teaspoonful FRESH MILK TOP MILK (13% Fat) 47% fluidounces WATER 10½ fluidounces	Prot. 1.50 1.53 Fat 4.00 3 98 Carb. 5.00 5.03 Salts .41 Water 89.05	1 9. 9
13	351 MELLIN'S FOOD 348 grains, or 3 level tablespoonfuls and I level teaspoonful FRESH MILK 8 fluidounces TOP MILK (7% Fat) ½ fluidounce WATER 7½ fluidounces	Prot. 2.25 2.26 Fat 2.00 2.01 Carb. 6.00 5.98 Salts .55 Water 89.20 100.00	165
13	358 MELLIN'S FOOD 348 grains, or 3 level tablespoonfuls and 1 level teaspoonful FRESH MILK 5½ fluidounces TOP MILK (7% Fat) 3 fluidounces WATER 7½ fluidounces	Prot. 2.25 2.24 Fat 2.50 2.51 Carb. 6.00 5.96 Salts .55 Water 88.74 100.00	17.8
14	364 MELLIN'S FOOD 348 grains, or 3 level tablespoonfuls and 1 level teaspoonful FRESH MILK 3½ fluidounces TOP MILK (7% Fat) 5¼ fluidounces WATER 7¼ fluidounces	Prot. 2.25 2.27 Fat 3.00 3.01 Carb. 6.00 6.01 Salts .56 Water 88.15 100.00	19.4

PAGE	Proportions	Composition	CALORIES PER FLUID- OUNCE
14	369 MELLIN'S FOOD 348 grains, or 3 level tablespoonfuls and 1 level teaspoonful FRESH MILK 1 fluidounce TOP MILK (7% Fat) 7¾ fluidounces WATER 7¼ fluidounces	Prot. 2.25 2.26 Fat 3.50 3.51 Carb. 6.00 5.98 Salts .55 Water 87.70	20.8
14	374 MELLIN'S FOOD 348 grains, or 3 level tablespoonfuls and 1 level teaspoonful FRESH MILK TOP MILK (10% Fat) 53% fluidounces WATER 7 1/8 fluidounces	Prot. 2.25 2.27 Fat 4.00 4.03 Carb. 6.00 6.00 Salts .55 Water 87.15	
17	### Add #### Add ### Add ### Add ### Add ### Add #### Add ##### Add ##### Add ########	Prot. 3.00 3.01 Fat 3.00 3.02 Carb. 7.00 7.00 Salts .70 Water 86.27	21.9
17	### Add #### Add ### A	Prot. 3.00 3.01 Fat 3.50 3.52 Carb. 7.00 7.01 Salts .70 Water 85.76	23.3

Formulas

PAGE	Proportions	Composition	CALORIES PER FLUID- OUNCE
17	450 MELLIN'S FOOD 352.5 grains, or 1 level tablespoonful and 7½ level teaspoonfuls FRESH MILK TOP MILK (7% Fat) 6½ fluidounces WATER 3¾ fluidounces	Prot. 3.00 3.00 Fat 4.00 4.02 Carb. 7.00 6.99 Salts .70 Water 85.29	24.7
5	IO4 MELLIN'S FOOD 367.5 grains, or 3½ level tablespoonfuls FRESH MILK TOP MILK (13% Fat) 2½ fluidounces WATER 13¼ fluidounces	Prot. 1.00 1.03 Fat 2.00 2.03 Carb. 4.50 4.52 Salts .31 Water 92.11	12.9
10	261 MELLIN'S FOOD 367.5 grains, or 3½ level tablespoonfuls FRESH MILK TOP MILK (7% Fat) ¾ fluidounce WATER 10 fluidounces	Prot. 1.75 1.76 Fat 1.50 1.50 Carb. 5.50 5.48 Salts .46 Water 90.80	13.7
10	269 MELLIN'S FOOD 367.5 grains, or 3½ level tablespoonfuls FRESH MILK 2¾ fluidounces TOP MILK (7% Fat) 3¼ fluidounces WATER 10 fluidounces	Prot. 1.75 1.74 Fat 2.00 2.00 Carb. 5.50 5.46 Salts .45 Water 90.35 100.00	15.1

PAGE	Proportions	Composition	CALORIES PER FLUID- OUNCE
11	276 MELLIN'S FOOD 367.5 grains, or 3½ level tablespoonfuls FRESH MILK 7% Fat) 5½ fluidounces WATER 9¾ fluidounces	Prot. 1.75 1.78 Fat 2.50 2.50 Carb. 5.50 5.50 Salts .46 Water 89.76	16.6
H	282 MELLIN'S FOOD 367.5 grains, or 3½ level tablespoonfuls FRESH MILK 2 fluidounces TOP MILK (10% Fat) 4¼ fluidounces WATER 9¾ fluidounces	Prot. 1.75 1.76 Fat 3.00 3.02 Carb. 5.50 5.48 Salts .46 Water 89.28 100.00	18.1
II	287 MELLIN'S FOOD 367.5 grains, or 3½ level tablespoonfuls FRESH MILK TOP MILK (10% Fat) 5½ fluidounces WATER 9¾ fluidounces	Prot. 1.75 1.74 Fat 3.50 3.49 Carb. 5.50 5.46 Salts .45 Water 88.86	19.4
11	292 MELLIN'S FOOD 367.5 grains, or 3½ level tablespoonfuls FRESH MILK 2 fluidounces TOP MILK (13% Fat) 4½ fluidounces WATER 9½ fluidounces	Prot. 1.75 177 Fat 4.00 3.98 Carb. 5.50 5.51 Salts .46 Water 88.28 100.00	20.9

Formulas

PAGE	Proportions	Composition	CALORIES PER FLUID. OUNCE
15	390 MELLIN'S FOOD 375 grains, or 2 level tablespoonfuls and 5 level teaspoonfuls FRESH MILK 7½ fluidounces TOP MILK (7% Fat) 2 fluidounces WATER 6½ fluidounces	Prot. 2.50 2.49 Fat 2.50 2.52 Carb. 6.50 6.50 Salts .60 Water 87.89 100.00	19.
15	396 MELLIN'S FOOD 375 grains, or 2 level tablespoonfuls and 5 level teaspoonfuls FRESH MILK 53/8 fluidounces TOP MILK (7% Fat) 4¼ fluidounces WATER 63/8 fluidounces	Prot. 2.50 2.49 Fat 3.00 2.99 Carb. 6.50 6.51 Salts .61 Water 87.40 100.00	20.4
15	40I MELLIN'S FOOD 375 grains, or 2 level tablespoonfuls and 5 level teaspoonfuls FRESH MILK TOP MILK (7% Fat) 6¾ fluidounces WATER 6¼ fluidounces	Prot. 2.50 2.50 Fat 3.50 3.51 Carb. 6.50 6.52 Salts .61 Water 86.86 100.00	22.
15	406 MELLIN'S FOOD 375 grains, or 2 level tablespoonfuls and 5 level teaspoonfuls FRESH MILK TOP MILK (7% Fat) 9½ fluidounces WATER 6½ fluidounces	Prot. 2.50 2.48 Fat 4.00 4.01 Carb. 6.50 6.50 Salts .61 Water 86.40 100.00	23.4

PAGE	Proportions	Сомр	Composition	
6	I42 MELLIN'S FOOD 391.5 grains, or 2 level tablespoonfuls and 5½ level teaspoonfuls FRESH MILK 2½ fluidounces TOP MILK (7% Fat) 1 fluidounce WATER 12½ fluidounces	Fat 1	ACTUAL 25 1.26 .00 .99 .00 5.02 .37 92.36 100.00	10.9
7	T60 MELLIN'S FOOD 391.5 grains, or 2 level tablespoonfuls and 5½ level teaspoonfuls FRESH MILK TOP MILK (10% Fat) 3 fluidounces WATER 12½ fluidounces	Fat 2	.25 1.28 .00 1.99 .00 5.04 .37 91.32	13.9
7	mellin's food 391.5 grains, or 2 level tablespoonfuls and 5½ level teaspoonfuls FRESH MILK TOP MILK (13% Fat) 3 fluidounces WATER 167 391.5 grains, or 2 level tablespoonfuls and 5½ level teaspoonfuls 34 fluidounces 22½ fluidounces	Fat 2	.25 1.26 .50 2.52 .00 5.02 .36 90.84 100.00	15.4
12	316 MELLIN'S FOOD 397.5 grains, or 3 level tablespoonfuls and 2½ level teaspoonfuls FRESH MILK 4¾ fluidounces TOP MILK (7% Fat) 2¼ fluidounces WATER 9 fluidounces	Fat 2	2.00 1.99 2.00 2.01 5.00 6.03 .51 89.46	16.3

PAGE	Proportions	Composition	CALORIES PER FLUD- OUNCE
12	323 MELLIN'S FOOD 397.5 grains, or 3 level tablespoonfuls and 2½ level teaspoonfuls FRESH MILK TOP MILK (7% Fat) 4¾ fluidounces WATER 9 fluidounces	Prot. 2.00 I.97 Fat 2.50 2.51 Carb. 6.00 6.00 Salts .51 Water 89.01 100.00	17.6
12	MELLIN'S FOOD 397.5 grains, or 3 level tablespoonfuls and 2½ level teaspoonfuls FRESH MILK TOP MILK (7% Fat) 7 fluidounces WATER 8¾ fluidounces	Prot. 2.00 2.00 Fat 3.00 3.01 Carb. 6.00 6.05 Salts .52 Water 88.42 100.00	19.2
13	334 MELLIN'S FOOD 397.5 grains, or 3 level tablespoonfuls and 2½ level teaspoonfuls FRESH MILK TOP MILK (10% Fat) 5 fluidounces WATER 8¾ fluidounces	Prot. 2.00 1.99 Fat 3.50 3.51 Carb. 6.00 6.03 Salts .51 Water 87.96 100.00	20.6
13	339 MELLIN'S FOOD 397.5 grains, or 3 level tablespoonfuls and 2½ level teaspoonfuls FRESH MILK 1 fluidounce TOP MILK (10% Fat) 6½ fluidounces WATER 8¾ fluidounces	Prot. 2.00 1.97 Fat 4.00 3.98 Carb. 6.00 6.01 Salts .51 Water 87.53 100.00	22.

PAGE	Proportions	Composition	CALORIES PER FLUID. OUNCE
16	418 MELLIN'S FOOD 397.5 grains, or 3 level tablespoonfuls and 2½ level teaspoontuls FRESH MILK 9% fluidounces TOP MILK (7% Fat) 3/4 fluidounce WATER 53% fluidounces	Prot. 2.75 2.75 Fat 2.50 2.51 Carb. 7.00 7.02 Salts .66 Water 87.06	20.1
16	MELLIN'S FOOD 397.5 grains, or 3 level tablespoonfuls and 2½ level teaspoonfuls FRESH MILK 7½ fluidounces TOP MILK (7% Fat) 3¼ fluidounces WATER 5¼ fluidounces	Prot. 2.75 2.75 Fat 3.00 3.03 Carb. 7.00 7.03 Salts .67 Water 86.52	21.7
16	424 MELLIN'S FOOD 397.5 grains, or 3 level tablespoonfuls and 2½ level teaspoonfuls FRESH MILK TOP MILK (7% Fat) 5¾ fluidounces WATER 5¼ fluidounces	Prot. 2.75 2.74 Fat 3.50 3.52 Carb. 7.00 7.01 Salts .66 Water 86.07	23.1
16	429 MELLIN'S FOOD 397.5 grains, or 3 level tablespoonfuls and 2½ level teaspoonfuls FRESH MILK 27% fluidounces TOP MILK (7% Fat) 8 fluidounces WATER 5½ fluidounces	Prot. 2.75 2.75 Fat 4.00 3.99 Carb. 7.00 7.02 Salts .66 Water 85.58	24.4

Formulas

PAGE	Proportions	Composition	CALORIES PER FLUID. OUNCE
3	MELLIN'S FOOD 414 grains, or 3 level tablespoonfuls and 3 level teaspoonfuls FRESH MILK TOP MILK (13% Fat) 1/2 fluidounce WATER 15 fluidounces	Prot75 .76 Fat .50 .51 Carb. 4.50 4.54 Salts .27 Water 93.92 100.00	8.3
8	MELLIN'S FOOD 414 grains, or 3 level tablespoonfuls and 3 level teaspoonfuls FRESH MILK 2 fluidounces TOP MILK (7% Fat) 2½ fluidounces WATER 11½ fluidounces	Prot. 1.50 1.48 Fat 1.50 1.51 Carb. 5.50 5.50 Salts .42 Water 91.00 100.00	13.4
9	MELLIN'S FOOD 414 grains, or 3 level tablespoonfuls and 3 level teaspoonfuls FRESH MILK TOP MILK 1 fluidounce TOP MILK 1 (10% Fat) 3¾ fluidounces WATER 11¼ fluidounces	Prot. 1.50 1.50 Fat 2.50 2.49 Carb. 5.50 5.52 Salts .42 Water 90.07 100.00	16.3
9	MELLIN'S FOOD 414 grains, or 3 level tablespoonfuls and 3 level teaspoonfuls FRESH MILK TY fluidounces TOP MILK (13% Fat) 3½ fluidounces WATER 11½ fluidounces	Prot. 1.50 1.48 Fat 3.00 3.01 Carb. 5.50 5.50 Salts .41 Water 89.60 100.00	17.8

PAGE	Proportions	Composition	CALORIES PER FLUID. OUNCE
9	234 MELLIN'S FOOD 414 grains, or 3 level tablespoonfuls and 3 level teaspoonfuls FRESH MILK TOP MILK (13% Fat) 4¼ fluidounces WATER 11 fluidounces	Prot. 1.50 1.52 Fat 3.50 3.49 Carb. 5.50 5.54 Salts .42 Water 89.03 100.00	19.3
13	359 MELLIN'S FOOD 414 grains, or 3 level tablespoonfuls and 3 level teaspoonfuls FRESH MILK 5 fluidounces TOP MILK (7% Fat) 3¼ fluidounces WATER 7¾ fluidounces	Prot. 2.25 2.26 Fat 2.50 2.48 Carb. 6.50 6.51 Salts .57 Water 88.18 100.00	18.7
14	365 MELLIN'S FOOD 414 grains, or 3 level tablespoonfuls and 3 level teaspoonfuls FRESH MILK 234 fluidounces TOP MILK (7% Fat) 6 fluidounces WATER 734 fluidounces	Prot. 2.25 2.24 Fat 3.00 3.02 Carb. 6.50 6.49 Salts .57 Water 87.68	20.2
14	375 MELLIN'S FOOD 414 grains, or 3 level tablespoonfuls and 3 level teaspoonfuls FRESH MILK 27/6 fluidounces TOP MILK (10% Fat) 55/6 fluidounces WATER 71/2 fluidounces	Prot. 2.25 2.25 Fat 4.00 4.01 Carb. 6.50 6.51 Salts .57 Water 86.66 100.00	23.1

PAGE	Proportions	Composition	CALORIES FER FLUID- OUNCE
13	352 MELLIN'S FOOD 420 grains, or 4 level tablespoonfuls FRESH MILK 7 fluidounces TOP MILK (7% Fat) 1 fluidounce WATER 8 fluidounces	Prot. 2.25 2.23 Fat 2.00 1.98 Carb. 6.50 6.52 Salts .57 Water 88.70 100.00	17.2
4	74 MELLIN'S FOOD 430.5 grains, or 3 level tablespoonfuls and 3½ level teaspoonfuls FRESH MILK 1¾ fluidounces TOP MILK (7% Fat) ¼ fluidounce WATER 14 fluidounces	Prot. 1.00 1.00 Fat .50 .51 Carb. 5.00 4.99 Salts .32 Water 93.18 100.00	9.2
4	MELLIN'S FOOD 430.5 grains, or 3 level tablespoonfuls and 3½ level teaspoonfuls FRESH MILK TOP MILK (10% Fat) 1½ fluidounces WATER 14 fluidounces	Prot. 1.00 .98 Fat 1.00 1.02 Carb. 5.00 4.96 Salts .32 Water 92.72 100.00	10.6
5	95 MELLIN'S FOOD 430.5 grains, or 3 level tablespoonfuls and 3½ level teaspoonfuls FRESH MILK 72 fluidounce TOP MILK (13% Fat) 134 fluidounces WATER 134 fluidounces	Prot. 1.00 1.01 Fat 1.50 1.49 Carb. 5.00 5.01 Salts .33 Water . 92.16 100.00	12.1

PAGE	Proportions	Composition	CALORIES PER FLUID- OUNCE
IO	MELLIN'S FOOD 436.5 grains, or 4 level tablespoonfuls and ½ level teaspoonful FRESH MILK 4 fluidounces TOP MILK (7% Fat) 1½ fluidounces WATER 10½ fluidounces	Prot. 1.75 1.73 Fat 1.50 1.53 Carb. 6.00 5.99 Salts .47 Water 90.28 100.00	14.5
10	270 MELLIN'S FOOD 436.5 grains, or 4 level tablespoonfuls and ½ level teaspoonful FRESH MILK TOP MILK (7% Fat) 3½ fluidounces WATER 10¼ fluidounces	Prot. 1.75 1.76 Fat 2.00 1.98 Carb. 6.00 6.04 Salts .48 Water 89.74 100.00	15.9
II	277 MELLIN'S FOOD 436.5 grains, or 4 level tablespoonfuls and ½ level teaspoonful FRESH MILK 2½ fluidounces TOP MILK (10% Fat) 3¼ fluidounces WATER 10¼ fluidounces	Prot. 1.75 1.74 Fat 2.50 2.51 Carb. 6.00 6.02 Salts .47 Water 89.26 100.00	17.4
II	283 MELLIN'S FOOD 436.5 grains, or 4 level tablespoonfuls and ½ level teaspoonful FRESH MILK 138 fluidounces TOP MILK (10% Fat) 4½ fluidounces WATER 10½ fluidounces	Prot. 1.75 1.75 Fat 3.00 3.01 Carb. 6.00 6.03 Salts .47 Water 88.74 100.00	18.9

PAGE	Proportions	Composition	CALORIES PER FLUID- OUNCE
II	288 MELLIN'S FOOD 436.5 grains, or 4 level tablespoonfuls and ½ level teaspoonful FRESH MILK TOP MILK (10% Fat) 5¾ fluidounces WATER 10 fluidounces	Prot. 1.75 1.76 Fat 3.50 3.51 Carb. 6.00 6.04 Salts .47 Water 88.22	20.4
11	MELLIN'S FOOD 436.5 grains, or 4 level tablespoonfuls and ½ level teaspoonful FRESH MILK TOP MILK 114 fluidounces TOP MILK 13% Fat) 434 fluidounces WATER 10 fluidounces	Prot. 1.75 1.74 Fat 4.0c 3.97 Carb. 6.00 6.02 Salts .47 Water 87.80	21.7
15	391 MELLIN'S FOOD 436.5 grains, or 4 level tablespoonfuls and ½ level teaspoonful FRESH MILK 7 fluidounces TOP MILK (7% Fat) 2½ fluidounces WATER 6¾ fluidounces	Prot. 2.50 2.49 Fat 2.50 2.50 Carb. 7.00 7.00 Salts .62 Water 87.39 100.00	19.8
15	397 MELLIN'S FOOD 436.5 grains, or 4 level tablespoonfuls and ½ level teaspoonful FRESH MILK TOP MILK (7% Fat) 4¾ fluidounces WATER 6¾ fluidounces	Prot. 2.50 2.50 Fat 3.00 3.01 Carb. 7.00 7.01 Salts .63 Water \$6.85	21.3

PAGE	Proportions	Composition	CALORIES PER FLUID- OUNCE
15	402 MELLIN'S FOOD 436.5 grains, or 4 level tablespoonfuls and ½ level teaspoonful FRESH MILK 2½ fluidounces TOP MILK (7% Fat) 7 fluidounces WATER 6½ fluidounces	Prot. 2.50 2.51 Fat 3.50 3.48 Carb. 7.00 7.02 Salts .63 Water 86.36	22.7
6	I43 MELLIN'S FOOD 453 grains, or 4 level tablespoonfuls and 1 level teaspoonful FRESH MILK 13/4 fluidounces TOP MILK (7% Fat) 123/4 fluidounces	Prot. 1.25 1.28 Fat 1.00 1.03 Carb. 5.50 5.53 Salts .39 Water 91.77 100.00	11.8
6	I52 MELLIN'S FOOD 453 grains, or 4 level tablespoonfuls and I level teaspoonful FRESH MILK 11/4 fluidounces TOP MILK (10% Fat) 2 fluidounces WATER 123/4 fluidounces	Prot. 1.25 1.26 Fat 1.50 1.49 Carb. 5.50 5.51 Salts .38 Water 91.36	13.1
12	317 MELLIN'S FOOD 453 grains, or 4 level tablespoonfuls and 1 level teaspoonful FRESH MILK 4¼ fluidounces TOP MILK (7% Fat) 2½ fluidounces WATER 9¼ fluidounces	Prot. 2.00 1.99 Fat 2.00 2.00 Carb. 6.50 6.48 Salts .53 Water 89 00 100.00	16.9

PAGE	PROPORTIONS	Composition	CALORIES PER FLUID- OUNCE
12	324 MELLIN'S FOOD 453 grains, or 4 level tablespoonfuls and 1 level teaspoonful FRESH MILK 2 fluidounces TOP MILK (7% Fat) 47% fluidounces WATER 9½ fluidounces	Prot. 2.00 2.00 Fat 2.50 2.49 Carb. 6.50 6.49 Salts .53 Water 88.49	18.4
12	330 MELLIN'S FOOD 453 grains, or 4 level tablespoonfuls and r level teaspoonful FRESH MILK 3½ fluidounces TOP MILK (10% Fat) 3½ fluidounces WAŢER 9 fluidounces	Prot. 2.00 2.01 Fat 3.00 3.01 Carb. 6.50 6.50 Salts .53 Water 87.95	19.9
13	335 MELLIN'S FOOD 453 grains, or 4 level tablespoonfuls and 1 level teaspoonful FRESH MILK 178 fluidounces TOP MILK (10% Fat) 518 fluidounces WATER 9 fluidounces	Prot. 2.00 1.99 Fat 3.50 3.48 Carb. 6.50 6.48 Salts .53 Water 87.52 100.00	21.3
13	340 MELLIN'S FOOD 453 grains, or 4 level tablespoonfuls and r level teaspoonful FRESH MILK 34 fluidounce TOP MILK (10% Fat) 63% fluidounces WATER 87% fluidounces	Prot. 2.00 2.00 Fat 4.00 3.97 Carb. 6.50 6.49 Salts .53 Water 87.01 100.00	22.7

PAGE	Proportions	Composition	CALORIES PER FLUID- OUNCE
8	I99 MELLIN'S FOOD 472.5 grains, or 4½ level tablespoonfuls FRESH MILK 4 fluidounces TOP MILK (7% Fat) ¼ fluidounce WATER 11¾ fluidounces	Prot. 1.50 1.52 Fat 1.00 1.00 Carb. 6.00 6.00 Salts .44 Water 91.04	12.7
8	208 MELLIN'S FOOD 472.5 grains, or 4½ level tablespoonfuls FRESH MILK TOP MILK (7% Fat) 2¾ fluidounces WATER 11¾ fluidounces	Prot. 1.50 1.50 Fat 1.50 1.49 Carb. 6.00 5.98 Salts .43 Water 90.60	1
9	217 MELLIN'S FOOD 472.5 grains, or 4½ level tablespoonfuls FRESH MILK 1½ fluidounces TOP MILK (10% Fat) 2¾ fluidounces WATER 11¾ fluidounces	Prot. 1.50 1.48 Fat 2.00 1.98 Carb. 6.00 5.96 Salts .43 Water 90.15	15. 5
9	224 MELLIN'S FOOD 472.5 grains, or 4½ level tablespoonfuls FRESH MILK 1/2 fluidounce TOP MILK (10% Fat) 4 fluidounces WATER 11½ fluidounces	Prot. 1.50 1.51 Fat 2.50 2.51 Carb. 6.00 6.00 Salts .44 Water 89.54 100.00	17.1

PAGE	Proportions	Composition	CALORIES PER FLUID- OUNCE
9	MELLIN'S FOOD 472.5 grains or 4½ level tablespoonfuls FRESH MILK TOP MILK (13% Fat) 35% fluidounces WATER 11½ fluidounces	Prot. 1.50 1.49 Fat 3.00 3.01 Carb. 6.00 5.98 Salts .43 Water 89.09 100.00	18.5
9	235 MELLIN'S FOOD 472.5 grains, or 4½ level tablespoonfuls FRESH MILK TOP MILK (13% Fat) 43% fluidounces WATER 11½ fluidounces	Prot. 1.50 1.53 Fat 3.50 3.48 Carb. 6.00 6.02 Salts .44 Water 88.53	20.
13	353 MELLIN'S FOOD 480 grains, or 3 level tablespoonfuls and 5 level teaspoonfuls FRESH MILK TOP MILK (7% Fat) 1½ fluidounces WATER 8¼ fluidounces	Prot. 2.25 2.24 Fat 2.00 2.01 Carb. 7.00 7.01 Salts .58 Water 88.16	18.1
13	360 MELLIN'S FOOD 480 grains, or 3 level tablespoonfuls and 5 level teaspoonfuls FRESH MILK 4 fluidounces TOP MILK (7% Fat) 37% fluidounces WATER 8½ fluidounces	Prot. 2.25 2.24 Fat 2.50 2.50 Carb. 7.00 7.02 Salts .59 Water 87.65 100.00	19.5

PAGE	Proportions	Composition	CALORIES PER FLUID. OUNCE
14	366 MELLIN'S FOOD 480 grains, or 3 level tablespoonfuls and 5 level teaspoonfuls FRESH MILK 134 fluidounces TOP MILK (7% Fat) 644 fluidounces WATER 8 fluidounces	Prot. 2.25 2.25 Fat 3.00 3.00 Carb. 7.00 7.03 Salts .59 Water 87.13 100.00	21.
14	37I MELLIN'S FOOD 480 grains, or 3 level tablespoonfuls and 5 level teaspoonfuls FRESH MILK TOP MILK (10% Fat) 45% fluidounces WATER 8 fluidounces	Prot. 2.25 2.23 Fat 3.50 3.50 Carb. 7.00 7.01 Salts .58 Water 86.68 100.00	22.4
14	376 MELLIN'S FOOD 480 grains, or 3 level tablespoonfuls and 5 level teaspoonfuls FRESH MILK 2½ fluidounces TOP MILK (10% Fat) 5½ fluidounces WATER 7½ fluidounces	Prot. 2.25 2.24 Fat 4.00 3.99 Carb. 7.00 7.02 Salts .58 Water 86.17 100.00	23.9
11	278 MELLIN'S FOOD 496.5 grains, or 3 level tablespoonfuls and 5½ level teaspoonfuls FRESH MILK 2 fluidounces TOP MILK (10% Fat) 3½ fluidounces WATER 10½ fluidounces	Prot. 1.75 1.75 Fat 2.50 2.53 Carb. 6.50 6.51 Salts .49 Water 88.72 100.00	18.3

PAGE	· Proportions	Composition	CALORIES PER FLUID- OUNCE
11	284 MELLIN'S FOOD 496.5 grains, or 3 level tablespoonfuls and 5½ level teaspoonfuls FRESH MILK 3/4 fluidounce TOP MILK (10% Fat) 43/4 fluidounces WATER 10½ fluidounces	Prot. 1.75 1.73 Fat 3.00 3.00 Carb. 6.50 6.49 Salts .49 Water 88.29 100.00	19.6
II	289 MELLIN'S FOOD 496.5 grains, or 3 level tablespoonfuls and 5½ level teaspoonfuls FRESH MILK T½ fluidounces TOP MILK (13% Fat) 4½ fluidounces WATER 10¾ fluidounces	Prot. 1.75 1.74 Fat 3.50 3.52 Carb. 6.50 6.50 Salts .49 Water 87.75 100.00	21.1
11	294 MELLIN'S FOOD 496.5 grains, or 3 level tablespoonfuls and 5½ level teaspoonfuls FRESH MILK 74 fluidounce TOP MILK (13% Fat) 5 fluidounces WATER 10¼ fluidounces	Prot. 1.75 1.75 Fat 4.00 4.03 Carb. 6.50 6.51 Salts .49 Water 87.22 100.00	2 2. 6
4	75 MELLIN'S FOOD 502.5 grains, or 4 level tablespoonfuls and 2½ level teaspoonfuls FRESH MILK 70 Fat) 4 fluidounce WATER 14½ fluidounces	Prot. 1.00 .98 Fat .50 .49 Carb. 5.50 5.53 Salts .34 Water 92.66 100.00	9.9

PAGE	Proportions	Composition	CALORIES PER FLUID- OUNCE
10	263 MELLIN'S FOOD 502.5 grains, or 4 level tablespoonfuls and 2½ level teaspoonfuls FRESH MILK 3½ fluidounces TOP MILK (7% Fat) 1¾ fluidounces WATER 10¾ fluidounces	Prot. 1.75 1.75 Fat 1.50 1.51 Carb. 6.50 6.54 Salts .49 Water 89.71	15.3
10	27I MELLIN'S FOOD 502.5 grains, or 4 level tablespoonfuls and 2½ level teaspoonfuls FRESH MILK TOP MILK 1 fluidounce TOP MILK 1 fluidounces WATER 103/4 fluidounces	Prot. 1.75 1.73 Fat 2.00 2.00 Carb. 6.50 6.52 Salts .49 Water 89.26 100.00	16.7
6	MELLIN'S FOOD 519 grains, or 4 level tablespoonfuls and 3 level teaspoonfuls FRESH MILK TOP MILK (7% Fat) 2 fluidounces WATER 13¼ fluidounces	Prot. 1.25 1.24 Fat 1.00 1.01 Carb. 6.00 6.02 Salts .40 Water 91.33 100.00	12.4
7	I53 MELLIN'S FOOD 519 grains, or 4 level tablespoonfuls and 3 level teaspoonfuls FRESH MILK TOP MILK (10% Fat) 2½ fluidounces WATER 13½ fluidounces	Prot. 1.25 1.23 Fat 1.50 1.46 Carb. 6.00 6.00 Salts .39 Water 90.92 100.00	13.7

PAGE	Proportions	Composition	CALORIES PER FLUID. OUNCE
7	I62 MELLIN'S FOOD 519 grains, or 4 level tablespoonfuls and 3 level teaspoonfuls FRESH MILK FRESH MILK TOP MILK (13% Fat) 23% fluidounces WATER 13 fluidounces	Prot. 1.25 1.26 Fat 2.00 1.98 Carb. 6.00 6.04 Salts .40 Water 90.32 100.00	15.4
12	310 MELLIN'S FOOD 519 grains, or 4 level tablespoonfuls and 3 level teaspoonfuls FRESH MILK 6 fluidounces TOP MILK (7% Fat) 3% fluidounce WATER 95% fluidounces	Prot. 2.00 2.00 Fat 1.50 1.49 Carb. 7.00 7.01 Salts .55 Water 88.95	16.2
12	318 MELLIN'S FOOD 519 grains, or 4 level tablespoonfuls and 3 level teaspoonfuls FRESH MILK TOP MILK (7% Fat) 23/4 fluidounces WATER 9½ fluidounces	Prot. 2.00 2.01 Fat 2.00 1.98 Carb. 7.00 7.02 Salts .55 Water 88.44 100.00	17.7
12	325 MELLIN'S FOOD 519 grains, or 4 level tablespoonfuls and 3 level teaspoonfuls FRESH MILK 1 fluidounce TOP MILK (7% Fat) 5½ fluidounces WATER 9½ fluidounces	Prot. 2.00 1.99 Fat 2.50 2.51 Carb. 7.00 6.99 Salts .55 Water 87.96 100.00	19.2

PAGE	Proportions	Composition	CALORIES PER FLUID. OUNCE
12	331 MELLIN'S FOOD 519 grains, or 4 level tablespoonfuls and 3 level teaspoonfuls FRESH MILK 2½ fluidounces TOP MILK (10% Fat) 4½ fluidounces WATER 9¾ fluidounces	Prot. 2.00 2.00 Fat 3.00 3.00 Carb. 7.00 7.00 Salts .5 Water 87.44	20.7
13	336 MELLIN'S FOOD 519 grains, or 4 level tablespoonfuls and 3 level teaspoonfuls FRESH MILK 13/8 fluidounces TOP MILK (10% Fat) 53/8 fluidounces WATER 91/4 fluidounces	Prot. 2.00 2.0 Fat 3.50 3.4 Carb. 7.00 7.0 Salts .5 Water 86.9	22.2
9	23I MELLIN'S FOOD 535.5 grains, or 4 level tablespoonfuls and 3½ level teaspoonfuls FRESH MILK TOP MILK (13% Fat) 3¾ fluidounces WATER 11¾ fluidounces	Prot. 1.50 1.5 Fat 3.00 3.0 Carb. 6.50 6.5 Salts .4 Water 88.5	0 19.4 0 5 4
8	200 MELLIN'S FOOD 541.5 grains, or 5 level tablespoonfuls and ½ level teaspoonful FRESH MILK 2¾ fluidounces TOP MILK (7% Fat) I fluidounce WATER 12¼ fluidounces	Prot. 1.50 1.6 Fat 1.00 1.6 Carb. 6.50 6.9 Salts Water 90.9	13.5 13.5 15

PAGE	Proportions	Composition	CALORIES PER FLUID- OUNCE
8	209 MELLIN'S FOOD 541.5 grains, or 5 level tablespoonfuls and ½ level teaspoonful FRESH MILK TOP MILK (7% Fat) 3¼ fluidounces WATER 12½ fluidounces	Prot. 1.50 1.49 Fat 1.50 1.50 Carb. 6.50 6.52 Salts 45 Water 90.04	14.9
8	218 MELLIN'S FOOD 541.5 grains, or 5 level tablespoonfuls and ½ level teaspoonful FRESH MILK TOP MILK (10% Fat) 3 fluidounces WATER 12 fluidounces	Prot. 1.50 1.50 Fat 2.00 2.01 Carb. 6.50 6.53 Salts .45 Water 89.51 100.00	16.4
9	MELLIN'S FOOD 541.5 grains, or 5 level tablespoonfuls and ½ level teaspoonful FRESH MILK TOP MILK (13% Fat) 3 fluidounces WATER 12 fluidounces	Prot. 1.50 1.48 Fat 2.50 2.53 Carb. 6.50 6.51 Salts .45 Water 89.03 100.00	18.
4	MELLIN'S FOOD 558 grains, or 5 level tablespoonfuls and r level teaspoonful FRESH MILK TOP MILK (13% Fat) 1½ fluidounces WATER 14½ fluidounces	Prot. 1.00 1.02 Fat 1.00 1.03 Carb. 6.00 6.03 Salts .36 Water 91.56	12.2

PAGE	Proportions	Composition	CALORIES PER FLUID- OUNCE
10	264 MELLIN'S FOOD 558 grains, or 5 level tablespoonfuls and r level teaspoonful FRESH MILK 3 fluidounces TOP MILK (7% Fat) 2 fluidounces WATER 11 fluidounces	Prot. 1.75 1.75 Fat 1.50 1.50 Carb. 7.00 6.98 Salts .51 Water 89.26	15.9
10	MELLIN'S FOOD 558 grains, or 5 level tablespoonfuls and I level teaspoonful FRESH MILK TOP MILK (7% Fat) 4½ fluidounces WATER 10% fluidounces	Prot. 1.75 1.76 Fat 2.00 2.01 Carb. 7.00 6.99 Salts .51 Water 88.73	17-5
11	279 MELLIN'S FOOD 558 grains, or 5 level tablespoonfuls and 1 level teaspoonful FRESH MILK 15% fluidounces TOP MILK (10% Fat) 35% fluidounces WATER 1034 fluidounces	Prot. 1.75 1.77 Fat 2.50 2.50 Carb. 7.00 7.01 Salts .51 Water 88.21	19.
11	285 MELLIN'S FOOD 558 grains, or 5 level tablespoonfuls and I level teaspoonful FRESH MILK TOP MILK (10% Fat) 5 fluidounces WATER 10¾ fluidounces	Prot. 1.75 1.75 Fat 3.00 3.01 Carb. 7.00 6.98 Salts .51 Water 87.75	20.4

PAGE	Proportions	Composition	CALORIES PER FLUID- OUNCE
11	MELLIN'S FOOD 558 grains, or 5 level tablespoonfuls and 1 level teaspoonful FRESH MILK TOP MILK (13% Fat) 4¼ fluidounces WATER 105% fluidounces	Prot. 1.75 1.75 Fat 3.50 3.51 Carb. 7.00 6.99 Salts .51 Water 87.24 100.00	21.9
II	295 MELLIN'S FOOD 558 grains, or 5 level tablespoonfuls and I level teaspoonful FRESH MILK 7/8 fluidounce TOP MILK (13% Fat) 51/8 fluidounces WATER 10½ fluidounces	Prot. 1.75 1.76 Fat 4.00 4.01 Carb. 7.00 7.01 Salts .51 Water 86.71 100.00	23.4
6	I45 MELLIN'S FOOD 577.5 grains, or 5½ level tablespoonfuls FRESH MILK TOP MILK (7% Fat) 23% fluidounces WATER 13½ fluidounces	Prot. 1.25 1.26 Fat 1.00 1.02 Carb. 6.50 6.49 Salts .42 Water 90.81 100.00	13.2
.7	I63 MELLIN'S FOOD 577.5 grains, or 5½ level tablespoonfuls FRESH MILK TOP MILK (13% Fat) 2½ fluidounces WATER 13½ fluidounces	Prot. 1.25 1.27 Fat 2.00 1.98 Carb. 6.50 6.52 Salts .42 Water 89.81 100.00	16.1

PAGE	Proportions	Composition	CALORIES PER FLUID- OUNCE
8	201 MELLIN'S FOOD 601.5 grains, or 4 level tablespoonfuls and 5½ level teaspoonfuls FRESH MILK 2¼ fluidounces TOP MILK (7% Fat) 1¼ fluidounces WATER 12½ fluidounces	Prot. 1.50 1.50 Fat 1.00 1.02 Carb. 7.00 6.99 Salts .47 Water 90.02 100.00	14.2
9	MELLIN'S FOOD 601.5 grains, or 4 level tablespoonfuls and 5½ level teaspoonfuls FRESH MILK TOP MILK (10% Fat) 3½ fluidounces WATER 12½ fluidounces	Prot. 1.50 1.51 Fat 2.00 2.03 Carb. 7.00 7.01 Salts .47 Water 88.98 100.00	17.3
9	226 MELLIN'S FOOD 601.5 grains, or 4 level tablespoonfuls and 5½ level teaspoonfuls FRESH MILK TOP MILK (13% Fat) 3½ fluidounces WATER 12¼ fluidounces	Prot. 1.50 1.49 Fat 2.50 2.53 Carb. 7.00 6.99 Salts .47 Water 88.52 100.00	18.7
4	77 MELLIN'S FOOD 624 grains, or 5 level tablespoonfuls and 3 level teaspoonfuls FRESH MILK TOP MILK (10% Fat) 3/4 fluidounce WATER 15 fluidounces	Prot. 1.00 1.01 Fat .50 .51 Carb. 6.50 6.53 Salts .38 Water 91.57 100.00	11.4

PAGE	Proportions	Composition	CALORIES PER FLUID- OUNCE
6	I39 MELLIN'S FOOD 646.5 grains, or 6 level tablespoonfuls and ½ level teaspoonful FRESH MILK 13/4 fluidounces TOP MILK (7% Fat) 4/4 fluidounce WATER 14 fluidounces	Prot. 1.25 1.25 Fat .50 .50 Carb. 7.00 7.01 Salts .43 Water 90.81	12.4
6	T46 MELLIN'S FOOD 646.5 grains, or 6 level tablespoonfuls and ½ level teaspoonful FRESH MILK TOP MILK (10% Fat) 1½ fluidounces WATER 14 fluidounces	Prot. 1.25 1.23 Fat 1.00 1.c0 Carb. 7.00 6.99 Salts .43 Water 90.35 100.00	13.8
7	MELLIN'S FOOD 646.5 grains, or 6 level tablespoonfuls and ½ level teaspoonful FRESH MILK TOP MILK (13% Fat) 17% fluidounces WATER 13% fluidounces	Prot. 1.25 1.24 Fat 1.50 1.49 Carb. 7.00 7.00 Salts .43 Water 89.84 100.00	15.4



PAGE	Proportions	C	OMPOSITIO	, on	CALORIES PER FLUID- OUNCE
10	250 MELLIN'S FOOD 187.5 grains, or 1 level tablespoonful and 2½ level teaspoonfuls BOTTOM MILK (2.50% Fat) 6¾ fluidounces WATER 9¼ fluidounces	Prot. Fat Carb. Salts Water	1.75 1.00 4.00	1.74 1.05 3.96 .40 92.85	10.2
8	188 MELLIN'S FOOD 226.5 grains, or 2 level tablespoonfuls and ½ level teaspoonful BOTTOM MILK (1.50% Fat) 5½ fluidounces WATER 10½ fluidounces	Prot. Fat Carb. Salts Water	1.50 .50 4.00	1.53 .52 4.01 .37 93.57 100.00	8.5
8	MELLIN'S FOOD 226.5 grains, or 2 level tablespoonfuls and ½ level teaspoonful BOTTOM MILK (3% Fat) 5½ fluidounces WATER 10½ fluidounces	Prot. Fat Carb. Salts Water	1.50 1.00 4.00	1.51 1.02 3.98 ·37 93.12	9.9
4	71 MELLIN'S FOOD 243 grains, or 2 level tablespoonfuls and 1 level teaspoonful BOTTOM MILK (2.50% Fat) 3½ fluidounces WATER 12¾ fluidounces	Prot. Fat Carb. Salts Wat	1.00 .50 3.50	1.05 .51 3.51 .28 94.65	7.2

PAGE	Proportions	Composition	CALORIES PER FLUID- OUNCE
6	I33 MELLIN'S FOOD 276 grains, or 2 level tablespoonfuls and 2 level teaspoonfuls BOTTOM MILK (2% Fat) 4 fluidounces WATER 12 fluidounces	Prot. 1.25 1.25 Fat .50 .50 Carb. 4.00 4.06 Salts .33 Water 93.86	8.2
14	382 MELLIN'S FOOD 309 grains, or 2 level tablespoonfuls and 3 level teaspoonfuls BOTTOM MILK (2.50% Fat) 9¾ fluidounces WATER 6¼ fluidounces	Prot. 2.50 2.51 Fat 1.50 1.49 Carb. 6.00 5.99 Salts .59 Water 89.42	1
4	72 MELLIN'S FOOD 315 grains, or 3 level tablespoonfuls BOTTOM MILK (3% Fat) 2½ fluidounces WATER 13½ fluidounces	Prot. 1.00 .97 Fat .50 .47 Carb. 4.00 4.01 Salts .28 Water 94.27	7-7
17	454 MELLIN'S FOOD 315 grains, or 3 level tablespoonfuls BOTTOMMILK (2.50% Fat) 13¼ fluidounces WATER 2¾ fluidounces	Prot. 3.25 3.25 Fat 2.00 2.00 Carb. 7.00 7.02 Salts .74 Water 86.99 100.00	19.2

PAGE	Proportions	Composi	rion	CALORIES PER FLUID- OUNCE
13	345 MELLIN'S FOOD 348 grains, or 3 level tablespoonfuls and 1 level teaspoonful BOTTOM MILK (2% Fat) 8½ fluidounces WATER 7¾ fluidounces	Prot. 2.25 Fat 1.00 Carb. 6.00 Salts Water	1.01	13.5
10	246 MELLIN'S FOOD 367.5 grains, or 3½ level tablespoonfuls BOTTOM MILK (1.50% Fat) 5¾ fluidounces WATER 10¼ fluidounces	Prot. 1.75 Fat .50 Carb. 5.50 Salts Water	•53	10.8
6	I35 MELLIN'S FOOD 397.5 grains, or 3 level tablespoonfuls and 2½ level teaspoonfuls BOTTOM MILK (2.50% Fat) 3½ fluidounces WATER 12¾ fluidounces	Prot. 1.25 Fat .50 Carb. 5.00 Salts Water	.50	9.5
12	303 MELLIN'S FOOD 397.5 grains, or 3 level tablespoonfuls and 2½ level teaspoonfuls BOTTOM MILK(2.50 % Fat) 6¾ fluidounces WATER 9¼ fluidounces	Prot. 2.00 Fat 1.00 Carb. 6.00 Salts Water	1.03	13.3

PAGE	Proportions	Composition	CALORIES PER PLUID. OUNCE
8	MELLIN'S FOOD 420 grains, or 4 level tablespoonfuls BOTTOM MILK (2% Fat) 4¼ fluidounces WATER 11¾ fluidounces	Prot. 1.50 1.47 Fat .50 .52 Carb. 5.50 5.53 Salts .42 Water 92.06	10.6
10	247 MELLIN'S FOOD 436.5 grains, or 4 level tablespoonfuls and ½ level teaspoonful BOTTOM MILK (1.50% Fat) 5½ fluidounces WATER 10½ fluidounces	Prot. 1.75 1.77 Fat .50 .51 Carb. 6.00 6.04 Salts .48 Water 91.20	11.6
10	254 MELLIN'S FOOD 436.5 grains, or 4 level tablespoonfuls and ½ level teaspoonful BOTTOM MILK (3% Fat) 5½ fluidounces WATER 10½ fluidounces	Prot. 1.75 1.75 Fat 1.00 1.00 Carb. 6.00 6.02 Salts .47 Water 90.76	13.
12	304 MELLIN'S FOOD 453 grains, or 4 level tablespoonfuls and 1 level teaspoonful BOTTOM MILK (2.50% Fat) 65% fluidounces WATER 93% fluidounces	Prot. 2.00 2.00 Fat 1.00 1.00 Carb. 6.50 6.49 Salts .53 Water 89.98 100.00	14.

PAGE	Proportions	Composition	CALORIES PER FLUID- OUNCE
8	MELLIN'S FOOD 480 grains, or 3 level tablespoonfuls and 5 level teaspoonfuls BOTTOM MILK (2% Fat) 4 fluidounces WATER 12 fluidounces	Prot. 1.50 1.49 Fat .50 .49 Carb. 6.00 6.03 Salts .44 Water 91.55	11.2
6	I37 MELLIN'S FOOD 519 grains, or 4 level tablespoonfuls and 3 level teaspoonfuls BOTTOM MILK (3% Fat) 2¾ fluidounces WATER 13¼ fluidounces	Prot. 1.25 1.27 Fat .50 .50 Carb. 6.00 6.04 Salts .40 Water 91.79	
8	I94 MELLIN'S FOOD 601.5 grains, or 4 level tablespoonfuls and 5½ level teaspoonfuls BOTTOM MILK (2.50% Fat) 3½ fluidounces WATER 12½ fluidounces	Prot. 1.50 1.52 Fat .50 .53 Carb. 7.00 7.01 Salts .47 Water 90.47	12.8

PAGE	Proportions	Composition .	CALORIES PER FLUID. OUNCE
2	MELLIN'S FOOD 171 grains, or 1 level tablespoonful and 2 level teaspoonfuls CREAM (16% Fat) ½ fluidounce WATER 15½ fluidounces	Prot30 .33 Fat .50 .50 Carb. 2.00 1.95 Salts .12 Water 97.10	4.2
2	3 MELLIN'S FOOD 171 grains, or 1 level tablespoonful and 2 level teaspoonfuls CREAM (25% Fat) 5% fluidounce WATER 153% fluidounces	Prot35 .34 Fat 1.00 .96 Carb. 2.00 1.96 Salts .12 Water 96.62	5 ·5
2	I2 MELLIN'S FOOD 210 grains, or 2 level tablespoonfuls CREAM (16% Fat) 1 fluidounce WATER 15 fluidounces	Prot50 .48 Fat 1.00 .99 Carb. 2.50 2.48 Salts .16 Water 95.89 100.00	6.5
2	5 MELLIN'S FOOD 226.5 grains, or 2 level tablespoonfuls and ½ level teaspoonful CREAM (30% Fat) ¼ fluidounce WATER 15¾ fluidounces	Prot35 .35 Fat .50 .46 Carb. 2.50 2.45 Salts .14 Water 96.60 100.00	4.8

PAGE	Proportions	Composition	CALORIES PER FLUID. OUNCE
2	6 MELLIN'S FOOD 226.5 grains, or 2 level tablespoonfuls and ½ level teaspoonful CREAM (45% Fat) ¾ fluidounce WATER 15½ fluidounces	Prot35 .36 Fat 1.00 .98 Carb. 2.50 2.46 Salts .14 Water 96.66 100.00	6.3
2	MELLIN'S FOOD 262.5 grains, or 2½ level tablespoonfuls CREAM (25% Fat) 1 fluidounce WATER 15 fluidounces	Prot50 .52 Fat 1.50 1.52 Carb. 3.00 2.99 Salts .18 Water 94.79 100.00	8.7
2	MELLIN'S FOOD 315 grains, or 3 level tablespoonfuls CREAM (35% Fat) 3/4 fluidounce WATER 151/4 fluidounces	Prot50 .53 Fat 1.50 1.55 Carb. 3.50 3.44 Salts .20 Water 94.28 100.00	9.4
2	18 MELLIN'S FOOD 315 grains, or 3 level tablespoonfuls CREAM (40% Fat)	Prot50 .54 Fat 2.00 2.03 Carb. 3.50 3.45 Salts .20 Water 93.78 100.00	10.8

PAGE	Proportions	Composition	CALORIES PER FLUID- OUNCE
2	MELLIN'S FOOD 331.5 grains, or 3 level tablespoonfuls and ½ level teaspoonful CREAM (35% Fat) ½ fluidounce WATER 15½ fluidounces	Prot50 .52 Fat 1.00 1.03 Carb. 3.50 3.56 Salts .20 Water 94.69	8.1
2	25 MELLIN'S FOOD 364.5 grains, or 3 level tablespoonfuls and 1½ level teaspoonfuls CREAM (30% Fat) ½ fluidounce WATER 15½ fluidounces	Prot60 .62 Fat 1.50 1.56 Carb. 4.00 3.97 Salts .23 Water 93.62 100.00	10.3
2	27 MELLIN'S FOOD 364.5 grains, or 3 level tablespoonfuls and 1½ level teaspoonfuls CREAM (35% Fat) I fluidounce WATER 15 fluidounces	Prot60 .63 Fat 2.00 2.05 Carb. 4.00 3.98 Salts .23 Water 93.11	11.8
3	29 MELLIN'S FOOD 364.5 grains, or 3 level tablespoonfuls and 1½ level teaspoonfuls CREAM (45% Fat) 1 fluidounce WATER 15 fluidounces	Prot60 .61 Fat 2.50 2.56 Carb. 4.00 3.95 Salts .23 Water 92.65	13.1

PAGE	Proportions	Composition	CALORIES PER FLUID. OUNCE
2	MELLIN'S FOOD 367.5 grains, or 3½ level tablespoonfuls CREAM (16% Fat) ½ fluidounce WATER 15½ fluidounces	Prot60 .59 Fat .50 .49 Carb. 4.00 3.94 Salts .22 Water 94.76 100.00	7.2
2	22 MELLIN'S FOOD 381 grains, or 3 level tablespoonfuls and 2 level teaspoonfuls CREAM (35% Fat) ½ fluidounce WATER 15½ fluidounces	Prot60 .58 Fat 1.00 1.03 Carb. 4.00 4.05 Salts .23 Water 94.11 100.00	S.9
4	MELLIN'S FOOD 408 grains, or 2 level tablespoonfuls and 6 level teaspoonfuls CREAM (35% Fat) 1½ fluidounces WATER 14½ fluidounces	Prot75 .76 Fat 3.00 3.06 Carb. 4.50 4.50 Salts .27 Water 91.41 100.00	15.6
2	28 MELLIN'S FOOD 420 grains, or 4 level tablespoonfuls CREAM (45% Fat) ¾ fluidounce WATER 15¼ fluidounces	Prot60 .65 Fat 2.00 1.90 Carb. 4.50 4.46 Salts .25 Water 92.74 100.00	12.

PAGE	Proportions	Composition	CALORIES PER FLUID. OUNCE
3	30 MELLIN'S FOOD 420 grains, or 4 level tablespoonfuls CREAM (50% Fat) % fluidounce WATER 15½ fluidounces	Prot60 .65 Fat 2.50 2.47 Carb. 4.50 4.47 Salts .25 Water 92.16	13.7
3	44 MELLIN'S FOOD 414 grains, or 3 level tablespoonfuls and 3 level teaspoonfuls CREAM (16% Fat) I fluidounce WATER I5 fluidounces	Prot75 .74 Fat 1.00 .96 Carb. 4.50 4.52 Salts .27 Water 93.51 100.00	9.5
3	MELLIN'S FOOD 414 grains, or 3 level tablespoonfuls and 3 level teaspoonfuls CREAM (20% Fat) 1½ fluidounces WATER 14¾ fluidounces	Prot75 .77 Fat 1.50 1.50 Carb. 4.50 4.56 Salts .27 Water 92.90 100.00	11.2
3	56 MELLIN'S FOOD 414 grains, or 3 level tablespoonfuls and 3 level teaspoonfuls CREAM (30% Fat) 11% fluidounces WATER 14% fluidounces	Prot75 .72 Fat 2.00 2.00 Carb. 4.50 4.50 Salts .26 Water 92.52	12.5

PAGE	Proportions	Composition	CALORIES PER FLUID. OUNCE
4	MELLIN'S FOOD 414 grains, or 3 level tablespoonfuls and 3 level teaspoonfuls CREAM (35% Fat) 1½ fluidounces WATER 14¾ fluidounces	Prot75 .73 Fat 2.50 2.55 Carb. 4.50 4.51 Salts .27 Water 91.94 100.00	14.1
2	23 MELLIN'S FOOD 430.5 grains, or 3 level tablespoonfuls and 3½ level teaspoonfuls CREAM (35% Fat) ½ fluidounce WATER 15½ fluidounces	Prot60 .65 Fat 1.00 1.02 Carb. 4.50 4.53 Salts .25 Water 93.55 100.00	9. 6
2	26 MELLIN'S FOOD 430.5 grains, or 3 level tablespoonfuls and 3½ level teaspoonfuls CREAM (55% Fat) ½ fluidounce WATER 15½ fluidounces	Prot60 .62 Fat 1.50 1.54 Carb. 4.50 4.50 Salts .25 Water 93.09 100.00	II.
5	MELLIN'S FOOD 430.5 grains, or 3 level tablespoonfuls and 3½ level teaspoonfuls CREAM (20% Fat) 2½ fluidounces WATER 13½ fluidounces	Prot. 1.00 1.01 Fat 3.00 2.98 Carb. 5.00 5.01 Salts 33 Water 90.67 100.00	16.4

PAGE	Proportions	Composition	CALORIES PER FLUID. OUNCE
2	MELLIN'S FOOD 436.5 grains, or 4 level tablespoonfuls and ½ level teaspoonful CREAM (35% Fat) ¼ fluidounce WATER 15¾ fluidounces	Prot60 .62 Fat .50 .52 Carb. 4.50 4.54 Salts .25 Water 94.07	8.1
3	45 MELLIN'S FOOD 463.5 grains, or 3 level tablespoonfuls and 4½ level teaspoonfuls CREAM (16% Fat) 1 fluidounce WATER 15 fluidounces	Prot75 .79 Fat 1.00 .96 Carb. 5.00 5.00 Salts .29 Water 92.96	10.3
3	51 MELLIN'S FOOD 463.5 grains, or 3 level tablespoonfuls and 4½ level teaspoonfuls CREAM (25% Fat) I fluidounce WATER 15 fluidounces	Prot75 .78 Fat 1.50 1.48 Carb. 5.00 4.97 Salts .29 Water 92.48 100.00	11.7
3	57 MELLIN'S FOOD 472.5 grains, or 4½ level tablespoonfuls CREAM (35% Fat) I fluidounce WATER I5 fluidounces	Prot75 .77 Fat 2.00 2.03 Carb. 5.00 5.03 Salts .29 Water 91.88 100.00	13.4

PAGE	Proportions	Composition	CALORIES PER FLUID- OUNCE
4	MELLIN'S FOOD 472.5 grains, or 4½ level tablespoonfuls CREAM (45% Fat) I fluidounce WATER 15 fluidounces	Prot75 .74 Fat 2.50 2.53 Carb. 5.00 5.01 Salts .28 Water 91.44 100.00	14.8
4	MELLIN'S FOOD 472.5 grains, or 4½ level tablespoonfuls CREAM (45% Fat) I fluidounce and 1½ fluidrachm WATER 15 fluidounces	Prot75 .76 Fat 3.00 2.97 Carb. 5.00 4.98 Salts .29 Water 91.00 100.00	16.2
4	MELLIN'S FOOD 472.5 grains, or 4½ level tablespoonfuls CREAM (50% Fat) 1¼ fluidounces WATER 14¾ fluidounces	Prot75 .76 Fat 3.50 3.50 Carb. 5.00 5.03 Salts .29 Water 90.42 100.00	17.6
4	MELLIN'S FOOD 472.5 grains, or 4½ level tablespoonfuls CREAM (55% Fat) I fluidounce and 2½ fluidrachms WATER 14¾ fluidounces	Prot75 .75 Fat 4.00 4.02 Carb. 5.00 5.01 Salts .29 Water 89.93 100.00	19.2

PAGE	Proportions	Composition	4	CALORIES PER FLUID- OUNCE
7	I75 MELLIN'S FOOD 519 grains, or 4 level tablespoonfuls and 3 level teaspoonfuls CREAM (16% Fat) 3½ fluidounces WATER 12% fluidounces	Prot. 1.25 Fat 3.00 Carb. 6.00 Salts Water	2.95 6.03 .40 89.37	18.2
3	58 MELLIN'S FOOD 525 grains, or 5 level tablespoonfuls CREAM (50% Fat) 3/4 fluidounce WATER 15/4 fluidounces	Prot75 Fat 2.00 Carb. 5.50 Salts Water	* 2.09 5.46 .30 91.38 100.00	14.2
4	65 MELLIN'S FOOD 525 grains, or 5 level tablespoonfuls CREAM (55% Fat) 1 fluidounce WATER 15 fluidounces	Prot75 Fat 3.00 Carb. 5.50 Salts Water	.79 3.05 5.48 .31 90.37	17.1
3	38 MELLIN'S FOOD 535.5 grains, or 4 level tablespoonfuls and 3½ level teaspoonfuls CREAM (35% Fat) ¼ fluidounce WATER 15¾ fluidounces	Prot75 Fat .50 Carb. 5.50 Salts Water	.74 .51 5.49 .30 92.96	9.6

^{*}The percentage of Fat cannot be obtained nearer that sought except by using an impractical measure of Cream, a quantity involving the measurement of { fluidrachm.

PAGE	Proportions	Composition	CALORRES PER PLUED. OUNCE
3	46 MELLIN'S FOOD 535.5 grains, or 4 level tablespoonfuls and 3½ level teaspoonfuls CREAM (35% Fat) ½ fluidounce WATER 15½ fluidounces	Prot75 .78 Fat 1.00 1.01 Carb. 5.50 5.54 Salts .31 Water 92.36 100.00	11.2
3	52 MELLIN'S FOOD 535.5 grains, or 4 level tablespoonfuls and 3½ level teaspoonfuls CREAM (45% Fat) 5% fluidounce WATER 153% fluidounces	Prot75 .78 Fat 1.50 1.56 Carb. 5.50 5.55 Salts .31 Water 91.80 100.00	12.8
4	MELLIN'S FOOD 535.5 grains, or 4 level tablespoonfuls and 3½ level teaspoonfuls CREAM (55% Fat) 6½ fluidrachms WATER 15¼ fluidounces	Prot75 .78 Fat 2.50 2.47 Carb. 5.50 5.54 Salts .31 Water 90.90 100 00	15.5
6	MELLIN'S FOOD 552 grains, or 4 level tablespoonfuls and 4 level teaspoonfuls CREAM (30% Fat) 2 fluidounces WATER 14 fluidounces	Prot. 1.00 1.02 Fat 3.50 3.49 Carb. 6.00 6.00 Salts .36 Water 89.13 100.00	19.4

PAGE	Proportions	Composition	CALORIES PER FLUID- OUNCE
5	II4 MELLIN'S FOOD 558 grains, or 5 level tablespoonfuls and I level teaspoontul CREAM (25% Fat) 1¾ fluidounces WATER 14¼ fluidounces	Prot. 1.00 1.01 Fat 2.50 2.55 Carb. 6.00 6.03 Salts .36 Water 90.05	16.7
5	MELLIN'S FOOD 558 grains, or 5 level tablespoonfuls and 1 level teaspoonful CREAM (30% Fat) 13/4 fluidounces WATER 14/4 fluidounces	Prot. 1.00 .99 Fat 3.00 3.05 Carb. 6.00 6.00 Salts .36 Water 89.60 100.00	18.1
6	I30 MELLIN'S FOOD 558 grains, or 5 level tablespoonfuls and 1 level teaspoonful CREAM (35% Fat) 2 fluidounces WATER 14 fluidounces	Prot. 1.00 1.01 Fat 4.00 4.00 Carb. 6.00 6.03 Salts .36 Water 88.60	21.
7	MELLIN'S FOOD 577.5 grains, or 5½ level tablespoonfuls CREAM (20% Fat) 3 fluidounces WATER 13 fluidounces	Prot. 1.25 1.27 Fat 3.50 3.51 Carb. 6.50 6.51 Salts .42 Water 88.29	20.6

PAGE	Proportions	Composition	CALORIES PER FLUID. OUNCE
5	MELLIN'S FOOD 618 grains, or 4 level tablespoonfuls and 6 level teaspoonfuls CREAM (35% Fat) 1½ fluidounces WATER 14½ fluidounces	Prot. 1.00 1.01 Fat 3.00 2.98 Carb. 6.50 6.50 Salts .38 Water 89.13 100.00	18.7
5	MELLIN'S FOOD 624 grains, or 5 level tablespoonfuls and 3 level teaspoonfuls CREAM (35% Fat) 1½ fluidounces WATER 14¾ fluidounces	Prot. 1.00 .98 Fat 2.50 2.49 Carb. 6.50 6.51 Salts .37 Water 89.65 100.00	17.2
6	MELLIN'S FOOD 624 grains, or 5 level tablespoonfuls and 3 level teaspoonfuls CREAM (40% Fat) I fluidounce and 4½ fluidrachms WATER 14½ fluidounces	Prot. 1.00 1.00 Fat 3.50 3.49 Carb. 6.50 6.52 Salts .38 Water 88.61 100.00	20.3
6	MELLIN'S FOOD 624 grains, or 5 level tablespoonfuls and 3 level teaspoonfuls CREAM (45% Fat) 15% fluidounces WATER 143% fluidounces	Prot. 1.00 1.00 Fat 4.00 4.03 Carb. 6.50 6.54 Salts .38 Water 88.05 100.00	21.9

PAGE	Proportions	Composition	CALORIES PER PLUID- OUNCE
4	90 MELLIN'S FOOD 682.5 grains, or 6½ level tablespoonfuls CREAM (20% Fat)	Prot. 1.00 1.03 Fat 1.00 1.02 Carb. 7.00 7.00 Salts .40 Water 90.55	13.7
5	MELLIN'S FOOD 682.5 grains, or 6½ level tablespoonfuls CREAM (30% Fat)	Prot. 1.00 1.01 Fat 1.50 1.51 Carb. 7.00 6.98 Salts .39 Water 90.11 100.00	15.1
5	IO9 MELLIN'S FOOD 682.5 grains, or 6½ level tablespoonfuls CREAM (35% Fat) I fluidounce WATER 15 fluidounces	Prot. 1.00 1.02 Fat 2.00 1.98 Carb. 7.00 7.00 Salts .39 Water 89.61 100.00	16.5
5	II6 MELLIN'S FOOD 682.5 grains, or 6½ level tablespoonfuls CREAM (40% Fat) 1½ fluidounces WATER 14½ fluidounces	Prot. 1.00 1.02 Fat 2.50 2.50 Carb. 7.00 7.01 Salts .40 Water 89.07 100.00	18.1

PAGE	Proportions	Composition	CALORIES PER FLUID- OUNCE
5	MELLIN'S FOOD 682.5 grains, or 6½ level tablespoonfuls CREAM (45% Fat) I fluidounce and 1¾ fluidrachms WATER 14¾ fluidounces See Duplicate Formula No. 122A	Prot. 1.00 1.02 Fat 3.00 3.01 Carb. 7.00 7.02 Salts .40 Water 88.55	19.6
5	If 1 fluidounce and 1½ fluidrachms of Cream containing 45% of Fat be substituted in Formula No. 122 for 1 fluidounce and 1¾ fluidrachms of same Cream, the proportions used and the percentages obtained will be as follows: 122Å MELLIN'S FOOD 682.5 grains, or 6½ level tablespoonfuls CREAM (45% Fat) 1 fluidounce and 1½ fluidrachms	Prot. 1.00 1.02 Fat 3.00 , 2.93 Carb. 7.00 7.03 Salts .40	19.3
6	WATER 14¾ fluidounces 127 MELLIN'S FOOD 682.5 grains, or 6½ level tablespoonfuls CREAM (45% Fat) I fluidounce and 3½ fluidrachms WATER 14¾ fluidounces	Water 88.62 100.00 Prot. 1.00 1.04 1.04 Fat 3.50 Carb. 7.00 Salts .40 Water 8S.01 100.00	21.3

PAGE	Proportions	Composition			CALORIES PER FLUID. OUNCE
6	MELLIN'S FOOD 682.5 grains, or 6½ level tablespoonfuls CREAM (50% Fat) r fluidounce and 3¾ fluidrachms WATER 145% fluidounces See Duplicate Formula No. 132A	Prot. Fat Carb. Salts Water	1.00 4.00 7.00	1.03 3.99 7.00 .40 87.58 100.00	22.6
	If I fluidounce and 3½ fluidrachms of Cream containing 50% of Fat be substituted for I fluidounce and 3¾ fluidrachms of same Cream in Formula No. 132, the proportions used and the percentages obtained will be as follows:				
6	MELLIN'S FOOD 682.5 grains, or 6½ level tablespoonfuls CREAM (50% Fat) I fluidounce and 3½ fluidrachms WATER 145% fluidounces	Prot. Fat Carb. Salts Water	1.00 4.00 7.00	3.91 7.01 .40 <u>87.65</u>	22.3

PAGE	Proportions	Composition	CALORIES PER FLUID- OUNCE
2	24 MELLIN'S FOOD 138 grains, or 1 level tablespoonful and r level teaspoonful TOP MILK (10% Fat) 2 fluidounces WATER 14 fluidounces	Prot60 .60 Fat 1.25 1.25 Carb. 2.00 2.02 Salts .16 Water 95.97	6.8
2	II MELLIN'S FOOD 157.5 grains, or 1½ level tablespoonfuls TOP MILK (13% Fat) 1¼ fluidounces WATER 14¾ fluidounces	Prot50 .46 Fat I.00 I.02 Carb. 2.00 2.01 Salts .14 Water 96.37	5.9
5	IOO MELLIN'S FOOD 157.5 grains, or 1½ level tablespoonfuls TOP MILK (7% Fat) 4 fluidounces WATER 12 fluidounces	Prot. 1.00 1.06 Fat 1.75 1.75 Carb. 2.75 2.80 Salts .26 Water 94.13 100.00	9.8
5	9I MELLIN'S FOOD 187.5 grains, or 1 level tablespoonful and 2½ level teaspoonfuls TOP MILK (7% Fat) 3½ fluidounces WATER 12½ fluidounces	Prot. 1.00 .99 Fat 1.50 1.53 Carb. 3.00 2.97 Salts .26 Water 94.25 100.00	9.3

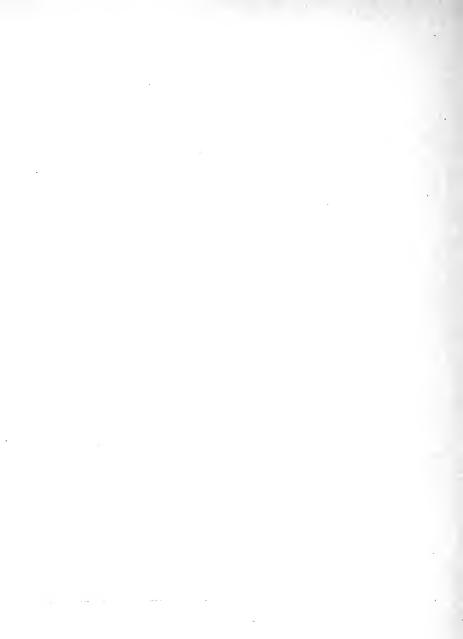
PAGE	Proportions	Composition	CALORIES PER FLUID- OUNCE
9	220 MELLIN'S FOOD 226.5 grains, or 2 level tablespoonfuls and ½ level teaspoonful TOP MILK (7% Fat) 5¾ fluidounces WATER 10¼ fluidounces	Prot. 1.50 1.51 Fat 2.50 2.49 Carb. 4.00 3.98 Salts .37 Water 91.65 100.00	14.
3	### ATER AND TOP MILK (7% Fat) 2½ fluidounces WATER ### ATER ATER AND TOP MILK (7% Fat) 2½ fluidounces #### Huidounces 13¾ fluidounces	Prot75 .78 Fat 1.00 .98 Carb. 3.00 3.02 Salts .22 Water 95.00 100.00	7.5
2	9 MELLIN'S FOOD 262.5 grains, or 2½ level tablespoonfuls TOP MILK (10% Fat) ¾ fluidounce WATER 15¼ fluidounces	Prot50 .51 Fat .50 .47 Carb. 3.00 2.97 Salts .18 Water 95.87 100.00	5•7
2	IO MELLIN'S FOOD 315 grains, or 3 level tablespoonfuls TOP MILK (13% Fat)	Prot50 .55 Fat .50 .50 Carb. 3.50 3.45 Salts .20 Water 95.30 100.00	6.5

PAGE	Proportions	Composition	CALORIES PER FLUID. OUNCE
3	35 MELLIN'S FOOD 348 grains, or 3 level tablespoonfuls and 1 devel teaspoonful TOP MILK (7% Fat) 1½ fluidounces WATER 14¾ fluidounces	Prot75 .73 Fat .50 .54 Carb. 4.00 3.96 Salts .25 Water 94.52	7.5
4	85 MELLIN'S FOOD 367.5 grains, or 3½ level tablespoonfuls TOP MILK (7% Fat) 2¾ fluidounces WATER 13½ fluidounces	Prot. 1.00 .98 Fat 1.00 1.02 Carb. 4.50 4.46 Salts .30 Water 93.24 100.00	9.9
5	94 MELLIN'S FOOD 367.5 grains, or 3½ level tablespoonfuls TOP MILK (10% Fat) 2½ fluidounces WATER 13½ fluidounces	Prot. 1.00 .99 Fat 1.50 1.52 Carb. 4.50 4.47 Salts .30 Water 92.72 100.00	11.4
6	I5I MELLIN'S FOOD 391.5 grains, or 2 level tablespoonfuls and 5½ level teaspoonfuls TOP MILK (7% Fat) 3½ fluidounces WATER 12½ fluidounces	Prot. 1.25 1.24 Fat 1.50 1.49 Carb. 5.00 4.99 Salts .36 Water 91.92	

PAGE	Proportions	Composition	CALORIES PER FLUID. OUNCE
9	216 MELLIN'S FOOD 414 grains, or 3 level tablespoonfuls and 3 level teaspoonfuls TOP MILK (7% Fat) 4¾ fluidounces WATER 11¼ fluidounces	Prot. 1.50 1.52 Fat 2.00 2.01 Carb. 5.50 5.54 Salts .42 Water 90.51	15.
14	370 MELLIN'S FOOD 414 grains, or 3 level tablespoonfuls and 3 level teaspoonfuls TOP MILK (7% Fat) 83% fluidounces WATER 75% fluidounces	Prot. 2.25 2.24 Fat 3.50 3.52 Carb. 6.50 6.50 Salts .57 Water 87.17 100.00	21.7
15	407 MELLIN'S FOOD 436.5 grains, or 4 level tablespoonfuls and ½ level teaspoonful TOP MILK (7% Fat) 9½ fluidounces WATER 6½ fluidounces	Prot. 2.50 2.49 Fat 4.00 3.98 Carb. 7.00 7.00 Salts .62 Water 85.91	24.I
7	MELLIN'S FOOD 453 grains, or 4 level tablespoonfuls and 1 level teaspoonful TOP MILK (10% Fat) 3¼ fluidounces WATER 12¾ fluidounces	Prot. 1.25 1.24 Fat 2.00 1.96 Carb. 5.50 5.49 Salts .38 Water 90.93 100.00	14.4

PAGE	Proportions	Composition		CALORIES PER FLUID- OUNCE
7	TOP MILK (13% Fat) 3¼ fluidounces WATER 12¾ fluidounces	Prot. 1.25 Fat 2.50 Carb. 5.50 Salts Water	1.22 2.53 5.46 .37 90.42	16.
3	37 MELLIN'S FOOD 469.5 grains, or 4 level tablespoonfuls and 1½ level teaspoonfuls TOP MILK (13% Fat) 5% fluidounce WATER 153% fluidounces	Prot75 Fat .50 Carb. 5.00 Salts Water	.74 .50 4.97 .28 93.51	3.8
4	87 MELLIN'S FOOD 496.5 grains, or 3 level tablespoonfuls and 5½ level teaspoonfuls TOP MILK (10% Fat) 15% fluidounces WATER 143% fluidounces	Prot. 1.00 Fat 1.00 Carb. 5.50 Salts Water	.98 .98 5.49 .34 92.21	11.3
13	341 MELLIN'S FOOD 519 grains, or 4 level tablespoonfuls and 3 level teaspoonfuls TOP MILK (10% Fat) 634 fluidounces WATER 94 fluidounces	Prot. 2.00 Fat 4.00 Carb. 7.00 Salts Water	1.99 4.00 7.00 .54 86.47	23.6

	Containing Menn's Food a	F			
PAGE	Proportions	Composition		CALORIES PER FLUID- OUNCE	
7	I54 MELLIN'S FOOD 577.5 grains, or 5½ level tablespoonfuls TOP MILK (10% Fat) 2½ fluidounces WATER 13½ fluidounces	Prot. Fat Carb. Salts Water	1.25 1.50 6.50	1.24 1.49 6.47 .41 90.39	14.5
4	76 MELLIN'S FOOD 558 grains, or 5 level tablespoonfuls and I level teaspoonful TOP MILK (7% Fat) 1½ fluidounces WATER 14¾ fluidounces	Prot. Fat Carb. Salts Water	1.00 .50 6.00	.99 .53 5.98 .36 92.14	10.7
8	2IO MELLIN'S FOOD 601.5 grains, or 4 level tablespoonfuls and 5½ level teaspoonfuls TOP MILK (7% Fat) 3% fluidounces WATER 123% fluidounces	Prot. Fat Carb. Salts Water	1.50 1.50 7.00	1.51 7.00 .47 89.51	15.7



Containing Mellin's Food and Water

Containing Mellin's Food and Water

PAGE	Proportions	Composition	CALCHIES PER FLUID- OUNCE
2	MELLIN'S FOOD 210 grains, or 2 level tablespoonfuls WATER 8 fluidounces	Prot60 .56 Fat .00 Trace Carb. 4.35 4.33 Salts .23 Water 94.88	6.2
2	4 MELLIN'S FOOD 210 grains, or 2 level tablespoonfuls WATER 12 fluidounces	Prot35 .38 Fat .00 Trace Carb. 3.00 2.94 Salts .16 Water 96.52	4.2
a	I MELLIN'S FOOD 210 grains, or 2 level tablespoonfuls WATER 16 fluidounces	Prot30 .29 Fat .00 Trace Carb. 2.25 2.23 Salts .12 Water 97.36 100.00	3.1

Containing Mellin's Food and Whey

Containing Mellin's Food and Whey

PAGE	Proportions	C	OMPOSITIO	on	CALORIES PER FLUID-OUNCE
3	MELLIN'S FOOD 210 grains, or 2 level tablespoonfuls WHEY 8 fluidounces WATER 8 fluidounces	Prot. Fat Carb. Salts Water	.75 .15 4.65	.78 .15 4.66 .46 93.95	7.3
4	68 MELLIN'S FOOD 210 grains, or 2 level tablespoonfuls WHEY 10 fluidounces WATER 6 fluidounces	Prot. Fat Carb. Salts Water	.90 .20 5.25	.90 .19 5.26 .55 93.10	8.3
4	MELLIN'S FOOD 210 grains, or 2 level tablespoonfuls WHEY 12 fluidounces WATER 4 fluidounces	Prot. Fat Carb. Salts Water	1.00 .25 5.85	1.02 .22 5.86 .63 <u>92.27</u> 100.00	9.4

Milk Tables

For Making Cream, Top Milk, and Bottom Milk Having a Definite Percentage of Fat

PREPARATION OF CREAMS, TOP MILKS AND BOTTOM MILKS FROM BOTTLED MILK

We give here tables for preparing creams, top milks, and bottom milks directly from bottled milk as it is delivered to the consumer. Where milk is delivered in quart bottles the following tables will probably be found the more practicable.

We wish to call attention to the fact, lest it be overlooked, that these milk tables, besides containing information for preparing creams, top milks, and bottom milks, also give data for preparing a milk of fair or average quality (one containing from 3.70% to 4% of fat) from milks containing either a lower or higher percentage of fat. For instance: In preparing top milks from bottled "Market" Milk the top 24 fluidounces of a bottle of milk will contain 3.80% fat when the original milk contains 3% to 3.20% fat. On the other hand, in preparing bottom milks from bottled "Market" Milk, the bottom 31 fluidounces of a bottle of milk will contain 3.80% fat when the original milk contains from 4.40% to 4.50% fat. In other words, the tables show how a physician may make a milk of average quality (3.70% to 4% fat) from a milk either poorer or richer in fat by taking off the proper quantity of top or bottom milk. As the analyses in "The Mellin's Food Method of Percentage Feeding"

are based on the use of milk of average quality, the data referred to in the tables enable the physician to use the Method when the milk available is known to be above or below average quality.

As in the other tables given, the figures in

Cylindrical Cream Dipper

"Dr. Chapin's Cream Dipper".

Capacity r fluidounce the following tables are derived from the results obtained in a very large number of experiments on bottled milk made in the laboratory of this Company. It may be of interest to state here that in this series of experiments over 1700 quart bottles of milk were used and over 3400 fat determinations made.

Conical Cream Dipper



Cream dippers, like or similar to those here represented, are extremely useful for separating bottled milk into creams, top milks and bottom milks; by their means it is possible to remove the upper strata from the lower ones with greater nicety than can be done by simply pouring off or decanting the upper portions. Such dippers, we believe, are now very generally obtainable from dealers in kitchen furnish-

ings. The small conical dipper, while not absolutely necessary, is very convenient for removing the first ounce of cream, as it can usually be introduced into the almost full milk bottle without overflowing the cream; otherwise a spoon must be used for removing the first portion of cream. If the dipper or spoon is first wet with cold water, the cream will not stick to it. The Milk Tables contain data for making as rich creams as can be obtained, practically, by the gravity process. In the comparatively small number of formulas requiring creams of higher fat percentages than the Milk Tables give information for preparing, centrifugal creams must be used. The skimmed (separated) milk called for in a few formulas must also be obtained by the centrifugal process.

Table

For Preparing Creams and Top Milks from "Market" Milk as
Delivered to Consumer in Quart Bottles

By "Market" Milk is meant milk that, after being drawn, is kept at a low temperature from 12 to 24 hours before being bottled, and that has stood in the bottles from 12 to 16 hours, — or until the cream line has become well defined.

Per Cent. Fat in Original Milk	Quantity of Top Milk to be Taken Off	Per Cent. of Fat in Top Milk Obtained
3% to 3.20%	24 Fluidounces 10½ " 6¾ " 4¾ " 3½ " 3½ "	3.80% 7.00% 10.00% 13.00% 16.00% 20.00%
3.40% to 3.60%	30 Fluidounces 12½ " 8 " 5½ " 4 " 1 "	3.80 % 7.00 % 10.00 % 13.00 % 16.00 % 20.00 %
3.80% to 4.00% "" "" "" ""	16 Fluidounces 10 " 7½ " 5¾ " 2½ "	7.00% 10.00% 13.00% 16.00% 20.00%
4.15% to 4.30%	17 Fluidounces 10½ " 7¾ " 6 " 2½ "	7.00 % 10.00 % 13.00 % 16.00 % 20.00 %
4.40% to 4.50% " " " "	$17\frac{1}{2}$ Fluidounces $11\frac{1}{2}$ " $8\frac{1}{2}$ " $6\frac{1}{2}$ " $3\frac{3}{4}$ " $1\frac{1}{4}$ "	7.00 % 10.00 % 13.00 % 16.00 % 20.00 %

Table

For Preparing Bottom Milks from "Market" Milk as Delivered to Consumer in Quart Bottles

Per Cent. Fat in Original Milk	Quantity of Upper Portion, or Top Milk, to be Taken Off and Rejected	Quantity of Bottom Milk to be Obtained	Per Cent. of Fat in Bottom Milk Obtained
3% to 3.20%	4 Fluidounces 2 " I "	28 Fluidounces 30 " 31 "	1.50 % 2.00 % 2.50 %
3.40% to 3.60% " " "	5 Fluidounces 3 " 2 " 1 "	27 Fluidounces 29 " 30 " 31 "	1.50% 2.00% 2.50% 3.00%
3.80% to 4.00%	5½ Fluidounces 4 " 3 " 1½ "	26½ Fluidounces 28 " 29 " 30½ "	1.50 % 2.00 % 2.50 % 3.00 %
4.15% to 4.30% " " " "	6 Fluidounces 4½ " 3½ " 2 " ½ "	26 Fluidounces 27½ " 28½ " 30 " 31½ "	1.50% 2.00% 2.50% 3.00% 3.80%
4.40% to 4.50% " " " "	6½ Fluidounces 5	25½ Fluidounces 27 " 28½ " 29½ " 31 "	1.50% 2.00% 2.50% 3.00% 3.80%

Table

For Preparing Creams and Top Milks from Certified or Special
Dairy Milk, Bottled immediately after being Drawn, and
Delivered to Consumer in Quart Bottles

The figures in the two following tables apply to milk that is cooled and bottled immediately after being drawn and that has stood in the bottles from 12 to 16 hours, — or until the cream line has become well defined.

Per Cent. Fat in Original Milk	Quantity of Top Milk to be Taken Off	Per Cent, of Fat in Top Milk Obtained
3.90% to 4.00%	17½ Fluidounces	7.00%
"	12 "	10.00%
4.6	83/4 "	13.00%
44	71/4 "	16.00%
66	51/4 "	20.00%
66	I "	25.00%
4.15% to 4.30%	18 Fluidounces	7.00%
66	121/2 "	10.00%
"	9 "	13.00%
66	73/4 "	16.00%
66	53/4 "	20.00%
66	2 "	25.00%
4.40% to 4.60%	19½ Fluidounces	7.00%
"	131/2 "	10.00%
"	93/4 "	13.00%
"	8 "	16.00%
"	6 "	20.00%
"	2½ "	25.00%
4.75% to 5.00%	22 Fluidounces	7.00%
. 70 %	141/2 "	10.00%
"	101/2 "	13.00%
"	81/2 "	16.00%
"	61/4 "	20.00%
"	23/4 "	25.00%

Table

For Preparing Bottom Milks from Certified or Special Dairy Milk,
Bottled immediately after being Drawn, and Delivered
to Consumer in Quart Bottles

Per Cent. Fat in Original Milk	Port	uantity of Upper ion, or Top Milk, to e Taken Off and Rejected	Quan	tity of Bottom Milk to be Obtained	Per Cent. of Fat in Bottom Milk Obtained
3.90% to 4.00%	4	Fluidounces	28	Fluidounces	1.50%
"	3	44	29	66	2.00%
"	2	u	30	"	2.50%
"	11/2	"	301/2	: "	3.00%
4.15% to 4.30%	41/2	Fluidounces	27½	Fluidounces	1.50%
"	31/2	"	281/2	"	2.00%
"	21/2	"	291/2	"	2.50%
и	2	66	30	66	3.00%
"	1/2	"	311/2		3.80%
4.40% to 4.60%	41/2	Fluidounces	271/2	Fluidounces	1.50%
	31/2	"	281/2		2.00%
"	3	"	29	46	2.50%
"	2	"	30	"	3.00%
"	1	"	31	"	3.80 %
4.75% to 5.00%	5½	Fluidounces	26½	Fluidounces	1.50%
"	41/2	"	$27\frac{1}{2}$	16	2.00%
"	4	"	28	"	2.50%
"	3	66	29	"	3.00%
	11/2	"	30½	66	3.80%

CREAM, TOP MILK AND BOTTOM MILK TABLES

The percentage of fat in top milk and cream made by gravity method is affected greatly by different conditions:

- 1. The quality of the milk.
- 2. The age of the milk.
- 3. Size and shape of the container.
- 4. Temperature while cream is rising.
- 5. Length of time set.

The fat rises more rapidly and completely in milk when it is cooled and set immediately after being drawn than it does in milk that has been kept cold for twenty-four hours and is then mixed and set. We have found that a practical method for obtaining a top milk or cream is to use an ordinary, straight-sided, quart measure as a container, for setting the milk, and to use a spoon, with the bowl bent at right angles to the handle, for the skimmer. With a bent spoon any quantity of milk or cream may be easily removed without disturbing the layer of cream. A shallow dish may be used for setting the

In order to meet the different conditions which may arise we give the following tables, which give the

milk if preferred.

Bent Tablespoon for Skimming

CONTAINERS TO BE USED FOR SETTING MILK



Tin Quart Milk Measure



Shallow, Tin, Milk or Pudding Pan Capacity, 30 Fluidounces

temperature and the number of hours which a given quantity of milk should be set to give results desired. The temperature given is easily obtained in an ordinary refrigerator. If the refrigerator be too cold or below 55° F. the temperature may be adjusted by leaving its door open a little.

It is *important* that the temperature of the original milk should be brought to 55° or 60° F. before setting. The milk to be used may be placed in a larger vessel containing water of 60° F. and slowly stirred a few minutes until the temperature is raised or lowered as desired, then set according to the directions. If the directions are followed as given in the table, practically accurate and uniform results will be obtained.

In our laboratory we have devoted a great deal of time to an investigation of this subject, and in the tables we give the figures deduced from experimental work involving the use of over 1450 quarts of milk, and the making of nearly 1800 fat determinations.

HOW TO USE THE TABLE FOR TOP MILK OR CREAM

Let us assume that 2 oz. of a top milk containing 7% fat is wanted, and that the milk contains between 3.70% and 4% fat; turning to the table you find that the top 10½ oz. of milk after setting five hours gives top milk containing 7% fat.

Table
For Obtaining Top Milks Containing from 3.7% to 13% Fat from "Market" Milk

% Fat in Original Milk	Temp. of Original Milk	Quantity to be Used	Container to be Used	Temp, of Refrigerator or Room	Number of Hours to be Set	Quantity to be Taken Off	% of Fat obtained in Top Milk
3%	55° F to 60° F	32 f. oz.	Quart Milk Measure	55° F to 60° F	5	20 f. oz.	3.7%
4.6	"	"	"	"	5	7 f. oz.	7 %
	"	66	""	"	5	4 f. oz.	10%
	6.6	6.6	"		5	2¾ f. oz.	13%
3.7% to 4%	55° F to 60° F	32 f. oz.	Quart Milk Measure	55° F to 60° F	5	10½ f. oz.	7 %
66	"	"	"	"	5	6¼ f. oz.	10%
66	66	"	4.6	" "	5	4½ f. oz.	13%
4.6% to 4.8%	55° F to 60° F	32 f. oz.	Quart Milk Measure	55° F to 60° F	5	19 f. oz.	7%
"	56	"	"	"	5	10 f. oz.	10%
4.6	"	"	"	"	5	7 f. oz.	13%

Table

For Obtaining Creams Containing from 16% to 30% of Fat from "Market" Milk

% Fat in Original Milk	Temp, of Original Milk	Quantity to be Used	Container to be Used	Temp. of Refrigerator or Room	Number of Hours to be Set	Quantity to be Taken Off	% of Fat Obtained in Cream
3%	55° F to 60° F	32 f. oz.	Quart Milk Measure	55° F to 60° F	5	Top 13/4 f. oz.	16%
"	"	30 f. oz.	Shallow, Tin, Milk, or Pud- ding Pan	66	5	Top 11/4 f. oz.	20 %
66	"	"	"	"	8	Top 3/4 f. oz.	25 %
3.7% to 4%	55° F to 60° F	32 f. oz.	Quart Milk Measure	55° F to 60° F	5	Top 3½ f. oz.	16%
"	"	"	66	"	5	Top $1\frac{1}{2}$ f. oz.	20%
6.6	66	30 f. oz.	Shallow, Tin, Milk, or Pud- ding Pan	6 6	5	Top 3/4 f. oz.	25%
"		66	"	6.6	8	Top $\frac{1}{2}$ f.oz.	30%
4.6% to 4.8%	55° F to 60° F	32 f. oz.	Quart Milk Measure	55° F to 60° F	5	Top 5½ f. oz.	16%
6.6	66	66	66	"	5	Top 3 f. oz.	20%
"	66	66	"	"	5	Top 1 f. oz.	25%

Table

For Obtaining the Bottom Milks Required from "Market" Milk

					_			
% of Fat in Original Milk	Temp. of Original Milk	Quantity to be Used	Container to be Used	Temp. of Refriger- ator or Room	Num- ber of Hours to be Set	*Quantity of Upper Portion or Top Milk to be Skimmed off and Rejected	Quantity of Bottom Milk to be Obtained	% of Fat Obtained in Bottom Milk
3%	55° F to 60° F	30 f. oz.	Shallow, Tin, Milk, or Pudding Pan	55° F to 60° F	5	18 f. oz.	12 f. oz.	1.50%
"	"	"	"		5	$^{2\frac{1}{2}}_{2}$ f. oz.	$27\frac{1}{2}$ f. oz.	2.00%
"	"	"	"	"	5	f. oz.	29 f. oz.	2.50%
3·7% to 4%	55° F to 60° F	30 f. oz.	Shallow, Tin, Milk, or Pudding Pan	55° F to 60° F	5	26 f. oz.	4 f. oz.	1.50%
۲,	"	"	"	"	5	15 f. oz.	15 f. oz.	2.00%
	"	"	"	"	5	2½ f. oz.	27½ f. oz.	2.50%
"	"	"	"	"	5	f. oz.	29 f. oz.	3.00%

^{*} It is perhaps unnecessary for us to say that, as a matter of economy, the top milks and creams obtained in the preparation of bottom milks need not necessarily be thrown away and wasted, but may be utilized in the household; the same holds true with reference to bottom milks obtained in the preparation of top milks and creams.

THE following analyses of Mellin's Food, Cow's Milk, Skimmed Milk, Bottom Milks, Top Milks, and Creams, and Whey, are those on which the computation of the formulas in "The Mellin's Food Method of Percentage Feeding" were based. These analyses were made by Mellin's Food Company's Chemist, Edward E. Babb, Ph. G.

Analysis of Mellin's Food

Fat	•	•	•	•	•	•	•		0.16
Protei	đs	•							10.35
Solubl	le Ca	rboh	ydrat	es (n	o stai	rch)		•	79-57
Salts	•	•	•					•	4.30
Water	•	•	•	•	•	•	•	•	5.62
									100.00

Mellin's Food is starch free.

The Carbohydrates are Maltose and Dextrin.

The weight of a level tablespoonful of Mellin's Food is 105 grains.

The weight of a level teaspoonful of Mellin's Food is 33 grains.

One level tablespoonful of Mellin's Food added to a 16-ounce mixture increases the percentage of

Proteids 0.14% Carbohydrates 1.10%

Analysis of Cow's Milk

Fat						3.70
Proteid	ls٠	•	•	•		3.50
Milk St	ugar		•	•	•	4.70
Ash	•		•	•		.70
Water	•		•		•	87.40
						100.00

Sp. Gravity taken as 1.03.

Analysis of Skimmed (Separated) Milk

Fat				.15
Proteids .	•		•	3.63
Milk Sugar				4.87
Ash				.73
Water .	•	•	•	90.62
				100.00

Sp. Gravity taken as 1.035.

Analysis of Bottom Milk Containing 1.50% Fat

Fat .					1.50
Proteids	s .			•	3.58
Milk Su	gar		•		4.81
Ash.		•	•		.72
Water		•	•		89.39
					100.00

Sp. Gravity taken as 1.033.

100.00

Analyses

Α	nalysis	of	Во	ttom	Milk	Cor	taining	2%	Fat
	Fat							2.00	
	Prote	ids		•	•	•		3.56	
	Milk	Sug	gar	•	•		•	4.78	
	Ash			•	•	•		.72	
	Wate	r		•	•	•		88.94	

Sp. Gravity taken as 1.032.

Analysis of	Botte	om	Milk	Cont	aining	2.50%	Fat
Fat .					,	2.50	
Proteid	is .					3.54	
Milk S	ugar					4.76	
Ash		•		•		.71	
Water	•			•	•	88.49	
						100.00	

Sp. Gravity taken as 1.032.

Analysis	of	Bo	ttom	Milk	Con	tainii	ng 3%	Fat
Fat.							3.00	
Prote	ids						3.53	
Milk	Sug	gar					4.73	
Ash.			•	•			.70	
Wate	r		•				88.04	
							100.00	

Sp. Gravity taken as 1.031.

Analysis	of	Top	Milk	Conta	aining	7%	Fat
Fat					•	7.0	00
Proteid	s	•	•	•	•	3.3	38
Milk Su	ıga	r ·	•	•	•	4.	54
Ash	•	•	•	•	•	.6	58
Water	•		•	•	•	84.4	40
						100.0	_ 00

Sp. Gravity taken as 1.026.

A	nalysis	of	Top	Milk	Conta	aining	10%	Fat
	Fat	•					10.0	00
	Protei	1s					3.2	27
	Milk S	uga	r .	•		•	4.4	10
	Ash				•	•	.6	55
	Water						81.6	58
							100.0	00

Sp. Gravity taken as 1.023.

Α	nalysis	of	T	р	Milk	Conta	ining	13%	Fat
	Fat	•		•.		•		13.0	00
	Proteic	1s						3.1	6
	Milk S	uga	ar					4.2	25
	Ash				•	•	•	.6	53
	Water				•	•		78. <u>g</u>	9б
								100.0	00

Sp. Gravity taken as 1.02.

4	Analysis	of '	Гор	Milk	Conta	ining	16% F	a 1
	Fat			•			16.00	
	Proteic	is∙		•			3.05	
	Milk S	ugar			•		4.10	
	Ash				•	•	.6 1	
	Water	٠			•		76.24	
							T00.00	

Sp. Gravity taken as 1.01.

Analysis	of	Cream	Co	ontain	ing	20%	Fat
Fat		•				20	0.00
Proteids	3	•		•		2	2.91
Milk Su	gar	•	•	•		3	3.90
Ash		•		•	•		.58
Water	•	•	•	•	•	72	2.61
						100	0.00

Sp. Gravity taken as 1.008.

Analysis	of	Cream	C	ontain	ing	25 %	Fat
Fat						25	5.00
Proteid	s					2	2.73
Milk Su	ıgar	•				3	.66
Ash		•	•				·54
Water	•	•		•	•	68	3.07
						100	0.00

Sp. Gravity taken as 1.002.

Analysis	of	Cream	С	ontain	ing	30%	Fat
Fat		•		•		30	.00
Proteids	۶.				•	2	-54
Milk Su	gar		•	•	•	3	.42
Ash				•			.51
Water		•	•	•	•	бз	•53
						100	.00

Sp. Gravity taken as 0.996.

Analysis	of	Cream	C	ontaini	ng	35%	Fat
Fat		•				35	.00
Proteids	;			•		2	2.36
Milk Su	gar					3	3.18
Ash		•		•	•		·47
Water	•	•	•	•		58	3.99
						100	0.00

Sp. Gravity taken as .98.

Analysis	of	Cream	Co	ntaini	ng	40%	Fat
Fat						40	0.00
Proteids	3	•				2	2.18
Milk Su	gar	•	•	•	•	2	2.93
Ash		•	•	•	•		•44
Water	•	•	•	•	٠	54	1-45
						100	0.00

Sp. Gravity taken as 0.966.

Analysis	of	Cream	C	ontain	ing	45%	Fat
Fat		•		•		45	.00
Proteids	6						.00
Milk Su						2	2.68
Ash	•	•		•			.40
Water		•				49	9.92
						100	.00

Sp. Gravity taken as .95.

Analysis	of	Cream	C	ontaini	ng	50 <i>%</i>	Fat
Fat					•	50	.00
Proteids						I	.82
Milk Su	gar	•				2	.44
Ash							.36
Water	•	•	•	•	•	45	.38
						100	0.00

Sp. Gravity taken as .947.

Analys	is of	Cream	C	ontain	ing	55%	Fat
Fat		•				55	.00
Protei	ds	•		•		1	.64
Milk S	Sugar	• .				2	2.20
Ash		•			•		.32
Water	r •	•				40	.84
						100	0.00

Sp. Gravity taken as .945.

Analysis of Whey

In the calculation of formulas in "The Mellin's Food Method of Percentage Feeding," the analysis of Whey used, given below, was taken from Bulletin No. 28, of the U. S. Department of Agriculture, Revised Edition, Office of Experiment Stations, page 55.

Fat	•	•	•	•	•	.30
Proteid	s		•	•		1.00
Carboh	ydra	tes	•	•	•	5.00
Salts		•	•	•	•	.70
Water	•	•	•	•	•	93.00
						100.00

PREPARATION OF WHEY

A given quantity of milk will yield about three-fourths of its volume of whey.

Put a quantity of cold milk, depending upon the amount of whey required, into a suitable vessel - a saucepan or other small pan answers the purpose well - and add to it liquid rennet or essence of pepsin in the proportion of two teaspoonfuls of liquid rennet or essence of pepsin to one pint of milk. Mix by stirring gently with a spoon and then warm to about 100° F., not over 104° F., and keep at this temperature until coagulation occurs. This is easily done by setting milk in a pan or vessel of water, keeping the water at a temperature of about 105° F. After coagulation has taken place, break the curd up into small pieces with a fork, and keep the mixture warm for a little while longer until the curds have shrunken somewhat, as the yield of whey is thereby increased appreciably and the straining facilitated. Prepare a strainer by laying one or two thicknesses of muslin or cheese-cloth, which has previously been washed in boiling water and dried, across a funnel or colander; transfer the curd and whey mixture to the strainer and collect the filtered liquid or whey. It is best not to use any pressure or squeezing in straining; the passage of the whey through the strainer is aided considerably by raising first one side and then another of the strainer cloth from its support occasionally.

The whey thus prepared is ready for use if milk is not to be added. If milk or cream is to be added to the whey, the whey must first be heated to a temperature of 65° C. or 149° F. for a few minutes, at which temperature the milk curdling ferment in the rennet extract or essence of pepsin is "killed" or rendered inactive; otherwise the whey would coagulate the casein of the milk or cream. It is very important, however, that this temperature be not exceeded very much, as incipient coagulation of lactalbumin begins at about 70° C, or 158° F.

It may be added that skimmed milk, if fresh, or milk from which top milk has been prepared, answers just as well for making whey as whole milk and, for eco-

nomical reasons, is to be preferred.

GENERAL REMARKS ON THE USE OF MELLIN'S FOOD

Mellin's Food is a dry, soluble extract made from wheat and barley malt, and consists of maltose, dextrin, proteids, and salts. Mellin's Food is entirely free from unconverted starch and cane sugar.

Mellin's Food is a preparation for the modification of

fresh cow's milk.

The potassium salts of Mellin's Food furnish alkaline constituents similar to those found in human milk, and physiologically suited for infantile digestion.

There are many reasons to sustain our belief that the carbohydrates, maltose and dextrin, of Mellin's Food are preferable to other carbohydrates for use in modifying cow's milk.

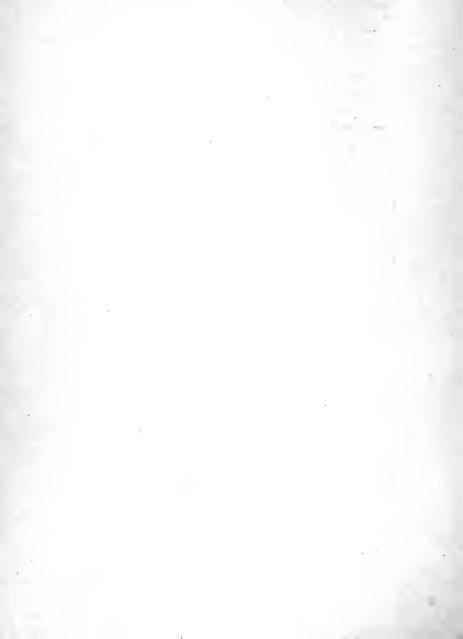
We advise that all the mixtures of Mellin's Food and milk should stand at least two hours before using. The reason for this is, that the Mellin's Food acts on the milk and softens the casein, so that when it is coagulated in the stomach, the curds are light and flocculent and easily digestible. The physician will obtain excellent results if this rule is observed.

MELLIN'S FOOD COMPANY BOSTON, MASS.

The following publications are issued by the Mellin's Food Company of North America. Copies will be sent to any physician free, on request:

The Mellin's Food Method of Percentage Feeding
The Home Modification of Cow's Milk
Formula Booklet
The Care and Feeding of Infants
Diet after Weaning
Weight Chart





Mellinis-Food Mermod

M48

